



## PETIT VERDOT 2013, CONTRABAND SERIES

VARIETIES: 100% PETIT VERDOT  
PRODUCTION: 246 CASES  
ALC. /VOL.: 14.5%  
OTHER: PH 3.79, TA: 6.0 G/L, RS: 2.2G/L

### VINEYARD

Our petit verdot grapes come to us from a single vineyard on the Osoyoos East Bench. We strongly believe that this bench is the best place for big, red grapes like this. The vineyard site is considered a Class 1 with great southwest aspect and slope. The soil type is loamy-sand with a silica granite composition. The vines themselves were in their tenth leaf at the time of harvest.

Petit Verdot is a late ripening red variety, so to ensure high fruit quality, we practice very low cropping levels. This focusses more of the energy of the vine on fewer berries and results in fruit that ripens earlier, with better acid and sugar levels as well as excellent concentration of flavours.

The 2013 vintage was very similar to 2012 and we were able to get our cropping levels exactly right. The fruit reached a very mature 24.5 Brix. We harvested on the 16th of October, which is quite early for petit verdot. This was a reflection of the excellent 2013 growing season.

### WINEMAKING

The fruit was fermented in our 5000L stainless steel fermenters, undergoing three pump-overs per day. After the primary fermentation we pressed it off at about 5 Brix to retain the fruit character in the wine.

Once pressed, the wine was settled, racked and two thirds of it returned to the tank, where it underwent a full malolactic fermentation.

The remaining third of the wine went directly into new French oak barrels, where it too underwent malolactic fermentation. When the secondary fermentation completed in mid-November, the finished wine remained in stainless steel until February, when it was transferred over to neutral oak barrels for aging. The wine that went through the secondary fermentation in the new barrels remained in those barrels until bottling in March of 2015.

### TASTING NOTES

This is a dry, medium bodied red wine with notes of violet, black fruit and blackberries on the nose. The palate follows the nose and also displays some notes of licorice.

In comparison to previous vintages, this petit verdot is more supple and generous; the intensity of the tannin and the acidity is tempered by characteristics of ripe fruit attributable to the excellent growing season. This soft quality does nothing to detract from the long finish of this wine.

While approachable currently, this wine will benefit for up to seven years of aging. Your patience will be richly rewarded with the development of secondary characteristics of bottle age such as licorice, graphite, sweet beetroot and leather.

