



TEMPRANILLO 2012

VARIETIES: 100% TEMPRANILLO
PRODUCTION: 223 CASES
ALC./VOL.: 13.8%
OTHER: PH 3.81, TA: 5.4 G/L, RS: 1.9G/L

VINEYARD

The fruit for our Tempranillo is grown entirely in our home vineyard located at the winery., on the Osoyoos East Bench. The vines are now nine years old, and this vineyard is a Class 1 site with excellent southwest aspect and slope. The soil is loamy sand with a silica and granite composition.

The fruit was harvested on the 3rd of October at 24 Brix.

In the vineyard we thin for a cropping level of 3.75 tons per acre. In 2012, we harvested 3.4 tons per acre from our tempranillo block.

WINEMAKING

The 2012 Tempranillo was fermented in our standard 5000L fermenters. It was pumped over three times per day and was kept at a cool 23 degrees Celsius throughout fermentation.

Once fermentation was complete, the wine was settled, racked and returned to tank. It underwent a complete malolactic fermentation in tank. Upon completion of this secondary fermentation it was transferred to barrel to complete its maturation. The barrels were all 225 litre barriques; 20% of them new American oak and 10% new French.

TASTING NOTES

This dry, medium-to-full bodied red wine has a nose of red cherry, violets, tobacco and vanilla.

The palate follows the nose with added elements of black pepper, red cherries, leather and a hint of cedar. Rich and round with abundant soft tannin, the wine finishes long.

The 2012 vintage of Tempranillo shows good concentration of fruit on the palate. Dark red and bright cherry notes dominate, along with the more traditionally encountered savoury characteristics like leather, mushroom and earth.

This is a complex wine that drinks well now, and will evolve nicely in the bottle over the next year. Decant if drinking now.

