



2008 TERROIR CACHÉ – RED MERITAGE

WINEMAKING DATA

Harvest Dates:

Merlot: 22nd and 23rd of October, 2008

Cabernet Franc: 22nd of October, 2008

Malbec: 29th of September and 2nd of October, 2008

Cabernet Sauvignon: 24th of October, 2008

Blend and grape source: 100% Estate grown fruit from the Rosomel, Locust Lane and Felseck Vineyards.

Merlot: 47%

Cabernet Franc: 22%

Cabernet Sauvignon: 21%

Malbec: 10%

Alcohol: 13.5% **pH:** 3.68

Residual Sugar: 0.56g/L **T.A.** 7.77 g/L

Bottling Date: May 27th, 2010

Unfined, Unfiltered.

WINEMAKER'S NOTES

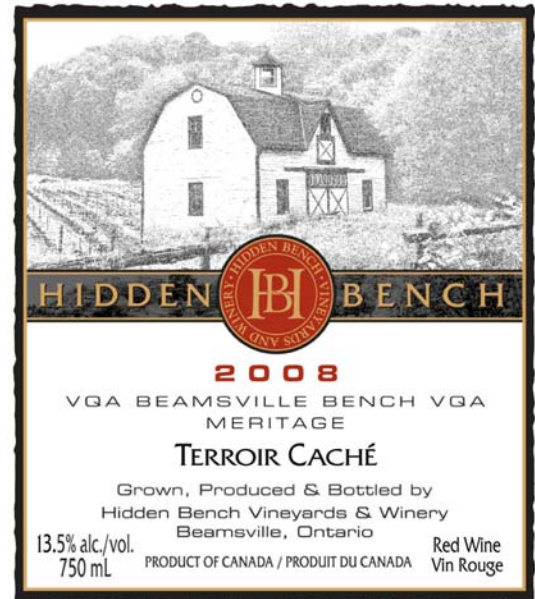
All the fruit was handpicked, double sorted and de-stemmed. The components of the blend were fermented separately in small batches and 10% of the juice from every batch was drained from the skins to improve colour, structure and intensity of flavours. We used extended *délestage* – a traditional method of gently draining the wine and returning it to tank with its skins during fermentation. The wines spent 14 to 17 days on their skins before being drained by gravity to barrel. The wine was then aged for 18 months in new and older French Oak and bottled without fining or filtration.

TASTING

Deep ruby red, the 2008 Terroir Caché exhibits an enticing nose of blackcurrants, cigar box and new leather. The palate shows dark and juicy berry fruit with hints of cacao and Indian spice. Well structured, elegant and lengthy, it will drink well from 2011 to 2016.

THE GROWING SEASON

The 2008 vintage provided us with a long, late, ripening season with overall temperatures slightly higher than normal. We had a good start to the growing season with slightly



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above normal temperatures and a perfect amount of precipitation for April and May. June was slightly warmer than average but the rainfall was also 52% higher than average.

July and the first half of August were challenging months with more precipitation than normal with temperatures a little cooler than average. This precipitation, combined with high humidity levels, set perfect conditions for higher disease pressure. Precise, world class viticulture practices, in particular, canopy management practices including manual bud and shoot thinning, as well as leaf removal, permitted us to stem these disease pressures effectively.

The beautiful growing conditions of the last two weeks of August and the first week of September were a great relief and played a pivotal role in setting the foundation for this very impressive vintage.

The excellent *véraison* period led into September and October which offered us near perfect conditions for a long, cool, ripening period, permitting us to produce elegant wines with great balance, beautiful aromas and flavours with an exceptional sense of *terroir*.