



2009 TERROIR CACHÉ – RED MERITAGE

WINEMAKING DATA

Harvest Dates:

Merlot and Cabernet Franc: 6th to 7th of November, 2009

Malbec: 22nd of October, 2009

Brix at Harvest:

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

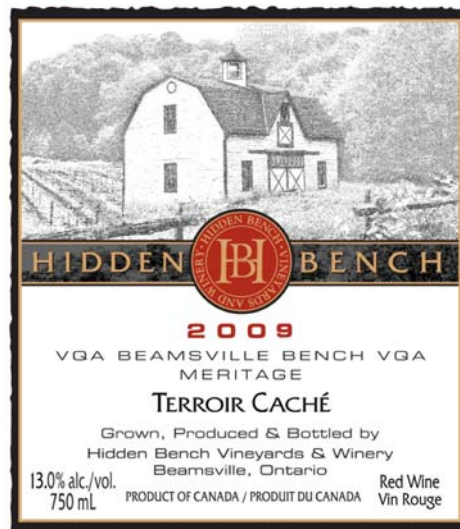
Merlot: 51% Cabernet Franc: 41% Malbec: 8%

Alcohol: 13.0% **pH:** 3.44

Residual Sugar: 0.37g/L **T.A.** 7.04 g/L

Bottling Date: May 26th, 2011 Unfiltered and Unfiltered

Oak regime: 100% French Oak: 58% New, 33% 3rd fill, 9% 4th fill for the 1st 10 months, then racked to older barrels for an additional 6 months



WINEMAKER'S NOTES

All the fruit was handpicked, sorted and de-stemmed. After 7-10 days cold maceration, 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 10 to 14 days post fermentation on their skins to encourage polymerization of complex tannins that add a silky texture to the wine before being drained by gravity to barrel. The wine was then aged for 16 months in new and older French Oak and bottled without filtration and fining. Malolactic fermentation occurred naturally in barrel.

TASTING

Intensely dark in colour, The 2009 Terroir Caché exhibits an enticing nose of blackcurrants, dark chocolate and freshly roasted coffee beans. The palate shows Damson plum and dark berries with a subtle undertone of pencil shavings. Made in a traditional style, this well structured and elegant wine will benefit from cellaring or decanting. Drink now until 2022.

THE GROWING SEASON

The 2009 vintage can be characterized by the saving grace of the warmth of late August and the month of September. This six week period turned a challenging growing season into a classic. Overall seasonal temperatures were lower than historical averages while precipitation levels were higher. This required meticulous attention to detail in the vineyard with extreme yield management to ensure our fruit achieved the highest possible maturity.

ESTATE SERIES

\$32.75

April, May and June were cool months with more rain than the same period over the last 5 years – 325 millimeters in a 90-day period!

New vineyard plantings benefited from this moisture, while our existing blocks required more attention than normal to limit vigor.

In July it was evident that extreme yield management was required to ensure the best quality fruit. Green harvesting, the removal of under-ripe grape bunches from each vine, was completed three weeks earlier than normal to enhance fruit maturity. Using precision viticulture, we meticulously maintained vine growth to expose fruit to the sun, encourage air circulation, which in turn opened up the canopy. Leaves were removed when they shaded grape bunches; vine shoots were positioned vertically to provide maximum exposure to the sun.

There was a positive change in mid-August and throughout September. This period of dry, warm weather truly enhanced the vintage. Flavours developed beautifully in the vineyard. The benefits of our extreme yield management were evident in mid-September and harvesting started the first week of October.

The harvest months of October and November were cooler than average thereby prolonging the vintage and allowed our fruit to ripen completely on its own terms. Cool climate viticulture contributes to the story of our *terroir* and vintage to vintage variation, adds to the notion of 'truth' in our wine.