



2012 TERROIR CACHÉ- RED MERITAGE

WINEMAKING DATA

Harvest Date: 1st to 22nd of October, 2012

Brix at Harvest: 23.3 – 26.4

Blend and grape source: 100% organically certified estate fruit from the Rosomel, Locust Lane and Felseck Vineyards
46% Merlot, 25% Cabernet Franc, 16% Cabernet Sauvignon, 13% Malbec

Alcohol: 13.9% **pH:** 3.48

Residual Sugar: 0.5g/L **T.A.** 6.20 g/L

Bottling Date: September 22nd, 2014

Oak regime: 100% French Oak: 48% new, 21% 2nd and rest older. Racked after 7 months. 7% new, 21% 2nd and rest older for 14 months

Time in barrel: 21 months

Unfined and Unfiltered

WINEMAKER'S NOTES

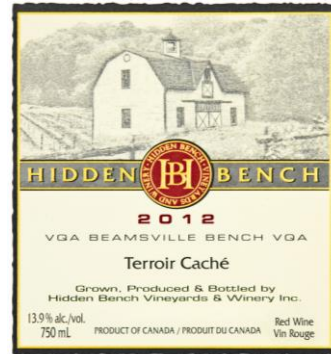
All the fruit was handpicked, sorted and de-stemmed. After 7 days of cold maceration, the components of the blend were fermented separately in small batches and 8-10% of the juice from every batch was drained from the skins to improve colour, structure and intensity of flavours. We used extended délestage – a traditional method of gently draining the wine and returning it to tank with its skins during fermentation. The wines spent 7 to 10 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 21 months in new and older French Oak and bottled without filtration and fining. Malolactic fermentation occurred naturally in barrel.

TASTING

The 2012 Terroir Caché exhibits powerful plum, black berry, Cedar and pepper spice on the nose. These aromas persist on the rich and generous palate with an expression of dark chocolate and black cherries. Made in a traditional style, this firm structured and young wine will benefit from cellaring for the next 5-10 years.

THE GROWING SEASON

The 2012 growing season can be characterized as an almost perfect example of what the potential impact both positive and negative can be of global warming on the viticulture of our region.



ESTATE SERIES
\$38.00

We experienced a very warm and mild winter which permitted our vineyards not to experience any winter cold damage as the coldest temperature we experienced was -16C which is well above the threshold for any bud damage. This warm winter led to an early bud break in late April which caused us some acute anxiety on the weekend of May 5th and 6th as we experienced temperature well below freezing. We were able to mitigate damage to the buds of our vines (particularly Chardonnay) by using a helicopter to keep the cold air moving to avoid frost damage, an expensive insurance policy but in our view well worth the risk.

The above average temperatures (+3C) continued throughout the Spring and Summer and although we had adequate precipitation early in the year the very warm temperatures of July and August were also accompanied by little or no rainfall. This lack of precipitation and lower than normal humidity resulted in less disease pressure so our vineyard team was able to reduce the number of organic copper and sulfur sprays to avoid mildew in the vineyards, a bonus for a certified organic producer like HB. Although the lack of precipitation was beneficial from a disease management point of view it caused some drought stress to our younger vineyard blocks and resulted at the end of the season in a 20% reduced crop weight due to lower grape bunch weights.

As we do every season we adapted our canopy management strategy to suit the particularities of the vintage and in addition to very specific vertical shoot positioning we left more than usual leaf coverage in the fruit zone to prevent sunburn on the grape clusters and to preserve delicate aromas of both red and white varieties.

Harvest started and ended about 10 days earlier than normal and the overall quality and health of the grapes across all varieties was exceptional with near perfect phenolic and sugar ripeness. This resulted in wines with exceptional concentration and richness coupled with good structure and fruit focus. We look forward to following the evolution of this superior vintage over the next few years.