



2015 TERROIR CACHÉ

WINEMAKING DATA

Harvest Date: 20th to 27th of October, 2015

Brix at Harvest: 23.8 – 24.4

Blend and grape source: 100% organically certified estate fruit from the Rosomel, Locust Lane and Felseck Vineyards
36% Cabernet Franc, 34% Merlot, 24% Malbec, 6% Cabernet Sauvignon

Alcohol: 13.0% **pH:** 3.44

Residual Sugar: 0.2g/L **T.A.** 6.12 g/L

Bottling Date: August 23rd, 2017

Oak regime: 100% French Oak: 25% new, 32% 2nd fill, 43% 3rd fill for 13 months, then racked to neutral barrels for a further 9 months.

Time in barrel: 20 months

Un-fined. Unfiltered.

WINEMAKER'S NOTES

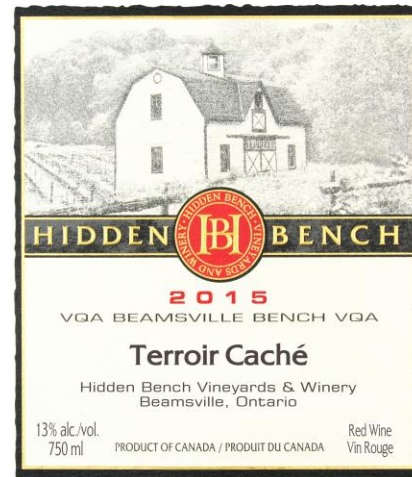
All the fruit was handpicked, sorted and de-stemmed. After 5-7 days of cold maceration, the components of the blend were fermented separately in small batches and 5-8% of the juice from every batch was drained from the skins to improve colour, structure and intensity of flavours. We used extended délestage – 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. Following aging for 20 months in new and older French Oak barrels, it was bottled without fining or filtration. Malolactic fermentation occurred naturally in barrel.

TASTING

The 2015 Terroir Caché is a medium purple colour and exhibits notes of dark plum, dried tobacco, and pepper spice on the nose. These aromas persist on the generous and juicy palate with expressions of blackberries and fig. This rich and complex wine will benefit those patient enough to age it for the next 10-12 years.

THE GROWING SEASON

The growing season in the lead up to harvest 2015 saw yet another winter characterized by record breaking, brutally cold temperatures with plenty of snow and ice. Persisting lower than average temperatures (to be precise, 8°C colder than normal for February), lead to potentially devastating



93 points – Jamie Goode

ESTATE SERIES

bud damage on our vines with many days spent worrying about their survival.

Spring weather was relatively normal and the first evidence of bud break appeared on the 8th of May. High rainfall in June was followed by a very dry month of July. Mother Nature finally allowed normalcy to return and the summer brought warm and sunny conditions.

The beautiful warm weather lingered well into September, giving the vines a chance to slowly ripen fruit and gain phenological maturity. These favourable conditions lasted until the end of October, which allowed for good sugar accumulation and optimal flavours in all varietals.

Vintage at Hidden Bench commenced on the 17th of September with Chardonnay and the last of the Bordeaux reds was picked on the 27th of October.

Quality of the 2015 vintage is exceptional due to the favourable ripening conditions in both the aromatic whites and wines in barrel show tremendous potential. Varietals adapted to the Bench did particularly well, such as Pinot Noir, Chardonnay and Riesling, while the Bordeaux reds benefitted from the long warm Fall conditions.

Despite being dealt two severe winters in a row, our particular and unique location on the Beamsville Bench, as well as scientific, meticulous and thoughtful viticultural practices, ensure that our vines are on the road to recovery.