



2011 TERROIR CACHÉ – RED MERITAGE

WINEMAKING DATA

Harvest Date: 7th of October to 7th of November, 2011

Brix at Harvest: 21.8 – 26.2

Blend and grape source: 100% organically grown estate fruit from the Rosomel, Locust Lane and Felseck Vineyards
52% Merlot, 25% Cabernet Sauvignon, 15% Cabernet Franc, 8% Malbec

Alcohol: 13.5% **pH:** 3.57

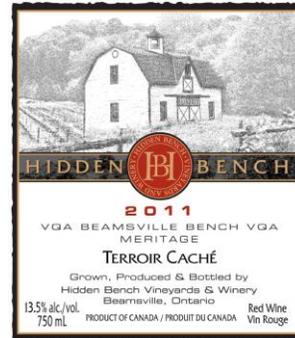
Residual Sugar: 0.26g/L **T.A.** 6.05 g/L

Bottling Date: August 29th, 2013

Oak regime: 100% French Oak: 48% new, 10% 2nd, 14% 3rd fill, and rest older. Racked after 7 months.

Time in barrel: 20 months

Unfined and Unfiltered



ESTATE SERIES
\$37.75

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 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 20 months in new and older French Oak and bottled without filtration and fining. Malolactic fermentation occurred naturally in barrel.

TASTING

The 2011 Terroir Caché exhibits an exciting nose of black current, cigar box and ripe red fruit. The palate shows dark chocolate with juicy red fruit and cigar box. Well structured and elegant with great length, this wine will drink well now or over the next 5+ years.

THE GROWING SEASON

2011 could be characterized as a year of contrasts! The start to the growing season was slow with cool and wet conditions (75mm above average rainfall in April and May) experienced in early Spring until mid-June. This was followed by an extended period of warm and dry weather from mid-June to the end of September with above average temperatures.

and below average precipitation. The harvest period was challenging as a number of unpredictable weather systems gave us significant above average precipitation from September 26th through October 5th.

Fortunately we had already picked a significant portion of our younger vines and were able to let the older vine fruit hang until after this rainy period due to the lack of breakdown.

Overall the growing season ended up being fairly normal for our cool-climate viticulture area with 1557 Degree days, a harvest period that ran from September 19th to November 7th, and a lower than forecast yield averaging under 2 tonnes /acre or approximately 30 HI /hectare of physiological and sugar ripe fruit.

The saving grace of the vintage for Hidden Bench was the meticulous vineyard, canopy and yield management of our vineyard team coupled with timely (read lucky!!!) picking decisions. Every decision was thoroughly debated and considered by the Hidden Bench vineyard and winemaking team.

Despite numerous challenges, we were able to bring in our handpicked fruit at optimum ripeness and our extensive “triage” or sorting of the harvested fruit has yielded some excellent wines.

The 2011 wines show wonderful potential and should be viewed as typical examples of *terroir* driven, cool climate wines with elegance, higher acids and lower alcohols, in other words, age-worthy, balanced and easy to pair with your favourite foods.