



## 2013 TERROIR CACHÉ- RED MERITAGE

### WINEMAKING DATA

**Harvest Date:** 11<sup>th</sup> to 29<sup>th</sup> of October, 2013

**Brix at Harvest:** 20.6 – 22.4

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

57% Merlot, 27% Malbec, 13% Cabernet Franc, 3% Cabernet Sauvignon

**Alcohol:** 12.7%      **pH:** 3.56

**Residual Sugar:** 0.23g/L    **T.A.** 5.88 g/L

**Bottling Date:** May 11<sup>th</sup>, 2016

**Oak regime:** 100% French Oak: 70% new for 8 months, then racked to 23% 2<sup>nd</sup> fill, 41% 3<sup>rd</sup> fill and rest older for a further 12 months.

**Time in barrel:** 20 months

**Un-fined and Unfiltered**

### WINEMAKER'S NOTES

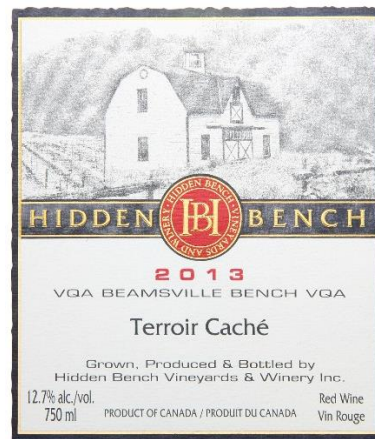
All the fruit was handpicked, sorted and de-stemmed. After 5-7 days of cold maceration, the components of the blend were fermented separately in small batches and 8-10% of the juice from every batch was drained from the skins to improve colour, structure and intensity of flavours. We used extended délestage – 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. 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 2013 Terroir Cache exhibits notes of dark fruits, forest floor and pepper spice on the nose. These aromas persist on the rich and generous palate with expressions of blackberries and black cherries. Made in a traditional style this firm structured and juicy young wine will benefit from cellaring for the next 5 - 7 years.

### THE GROWING SEASON

The 2013 vintage can be characterized as variable with overall normal temperatures but higher than normal precipitation,



### ESTATE SERIES

**\$39.00**

particularly during the spring to mid-summer period. Following a mild winter and a relatively normal bud break, the rains of May/June/July enhanced an already vigorous vegetative growth phase for our vines which required our vineyard team to pay particular attention to shoot thinning / canopy management and our organic spray program during this period. Flowering and fruit set were strong and as such meticulously detailed manual hand work was required to minimize crop loads and balance vegetative growth to ensure that the fruit would achieve optimal maturity at harvest.

Mid-August to the end of September was relatively dry with higher daytime / lower nighttime temperatures, resulting in excellent diurnal temperature shift which permitted great phenolic and sugar development for early/mid-season ripening varieties such as Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc. Later ripening varieties struggled to achieve the equivalent phenolic ripeness due to a sudden drop in temperatures experienced in the second week of October. Harvest started on September 10 and we were fortunate as a result of our meticulous organic vineyard practices to have some of our Pinot Noir hang until October 3<sup>rd</sup>, which assured near perfect maturity.

Our Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc wines from the 2013 vintage benefitted from the longer, cooler ripening season. Judicious picking, sorting and winemaking decisions made by our team, resulted in excellent, age worthy wines which are true expressions of cool climate, *terroir* driven wines with lower alcohols and higher natural acidity.