



2016 TERROIR CACHÉ

WINEMAKING DATA

Harvest Date: October 19-26, 2016

Brix at Harvest: 21.7 – 24.1

Blend and grape source: 100% organically certified estate fruit from the Rosomel, Locust Lane and Felseck Vineyards. 53% Merlot, 28% Malbec, 19% Cabernet Franc.

Alcohol: 13.0% **pH:** 3.44

Residual Sugar: 0.24g/L **T.A.** 6.25 g/L

Bottling Date: August 30, 2018

Oak regime: 100% French Oak: 17% new, 38% 2nd fill, balance mix of 3rd & 4th fills.

Time in barrel: 20 months

Un-fined. Unfiltered.

Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

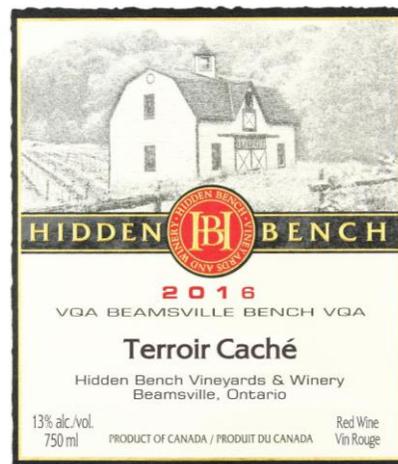
All the fruit was handpicked, sorted and de-stemmed. After 5-7 days of cold maceration, the components of the blend were fermented separately in small batches and 5-8% of the juice from every batch was drained from the skins to improve colour, structure and intensity of flavours. We used extended délestage – 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 2016 Terroir Caché exhibits powerful plum, blackberry, cedar and black pepper on the nose. These aromas persist on the rich and generous palate with an expression of dark chocolate and black cherries. With a long and lingering finish, this firmly structured and young wine will benefit from cellaring for the next 5-10 years.

THE GROWING SEASON

Following a relatively mild winter, the season started off with an early but variable Spring, with bud break starting around May 1st. By the end of May, conditions were much warmer and drier than normal, which persisted well into the summer.



ESTATE SERIES

Soil moisture levels were much lower than normal, with most of the summer storms bypassing our Beamsville Bench vineyards. Younger vineyard plantings, with shallow root systems, were most affected by the low soil moisture and the decision was made to remove the fruit and to hand irrigate these vines to avoid heat stress. Older, mature vines, with deep established root systems, showed no signs of stress and easily supported their balanced crop load.

The hot and dry weather, with a record breaking 33 days above 30°C, continued throughout the summer, with lots of bright sunshine and just enough rain to keep drought conditions from becoming too severe. Crop levels were good, with bunches increasing in size after mid-August rains.

Harvest at Hidden Bench started on the 2nd of September with Pinot Noir and Chardonnay for sparkling base wines, followed by Rosé, Chardonnay and Pinot Noir in mid to late September. Weather conditions were favourable throughout vintage with warm and dry conditions prevailing. Due to these dry conditions and meticulous vineyard and canopy management, disease pressure was minimal and it was a pleasure harvesting phenologically ripe and healthy fruit across all the varietals grown on our estate.

The exceptional weather of the 2016 vintage, permitted all grape varietals to show great promise. Cool climate cultivars such as Riesling, Chardonnay and Pinot Noir show elegance and restraint, with typical Bench minerality while the later ripening Bordeaux varieties show richness with ripe dark fruit character.