



2019 TERROIR CACHÉ

WINEMAKING DATA

Harvest Date: September 30th – November 9th, 2019

Brix at Harvest: 22.1 weighted average.

Blend and grape source: 100% organically certified estate fruit from the Rosomel, Locust Lane and Felseck Vineyards. 50% Merlot, 34% Cabernet Franc, 16% Malbec.

Alcohol: 13.1% **pH:** 3.45

Residual Sugar: 0.84g/L **T.A.** 6.89 g/L

Bottling Date: September 8, 2021

Oak regime: 100% French Oak: 31% new, 23% 3rd fill, balance (46%) neutral.

Time in barrel: 20 months

Un-fined. Unfiltered.

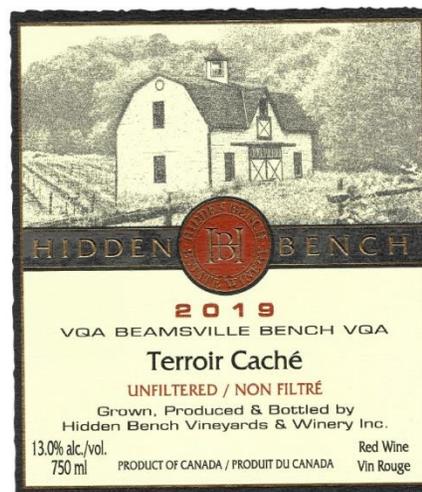
Certified Organic by Pro-Cert.

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. A small amount of saignée (5%) was drawn from the vats. Extended délestage – a traditional method of gently draining the wine and returning it to tank with its skins during fermentation – was employed to create texture and silky tannins. The wines spent 7 to 10 days on their skins following fermentation before being drained by gravity to barrel. Malolactic fermentation occurred naturally in barrel. Following aging for 20 months in new and older French Oak barrels, the wine was blended in July 2021 prior to being bottled unfined and unfiltered in September 2021.

TASTING

Leads with intense aromas of black and red plums, cherries, and berries and augmented by savoury notes of saddle leather, cocoa powder, and black liquorice. The palate shows sweet baking spices and milk chocolate along with notes of tart red fruits and black cherries alongside graphite and cedarwood. Firm and persistent tannins are beginning to soften, making this an idea candidate to drink over the coming 8 to 10 years. Pair with bistro classics like steak au poivre or lamb bourguignon.



TERROIR SERIES

THE GROWING SEASON

A wet, cool April and May meant a delayed start to the season pushing 'bud break' behind what we typically see in our vineyards. The cool temperatures persisted throughout May and into June, much lower than seasonal averages.

We are used to celebrating the summer solstice when the vines are going through their flowering period but in 2019 there was a significant delay in flowering, which gave us an early sign that we were going to have a later harvest than normal.

Berry set was quite good considering the wet weather and the duration of flowering across our blocks. July and August presented challenges for high disease pressure and we were forced to open up the canopies to ensure good airflow and sunlight exposure to the nascent grape bunches. August was punctuated with a 'heart in throat' hail event on the 16th, with 'quarter size' hail stones raining down on our vines. Fortunately the damage was minimal and we considered this 'nature's crop reduction' to ensure fruit yields are in check for the best quality. The end of summer was a waiting game. You can't rush greatness and we had to monitor fruit maturity and flavour development. It gave us time to prepare for the coming harvest and a healthy crop size.

Harvest for the 2019 vintage began on September 19th with Pinot Noir. The harvest was prolonged with a few rain events but our hard work during the growing season paid off and we were able to craft a wonderful array of wines from a very unique vintage.