

# Tasting Notes

## 2017 Addendum

|                 |  |
|-----------------|--|
| Current Vintage | 2017   |
| First Vintage   | n/a  |
| Vineyards       | Sharp Rock, Scion, Sandhill & Double Black Vineyards     |
| Harvest Date    | September 25th thru October 11th 2017                    |
| Residual Sugar  | 0.2 g/L  |
| Brix            | 25 deg.  |
| Alcohol         | 14 %   |
| Oak Regime      | Aged 12 months in 100% French barriques (35% new oak)    |
| Primary Cooper  | Sylvain, Vicard, Alain Fouquet                           |
| Final Blen      | 80% Merlot – 10% Cabernet Franc & 10% Cabernet Sauvignon |
| Bottling Date   | January 7th 2019   |

### Tasting Notes:

The red fruit characters of Merlot show through clearly on the nose. Ripe strawberry and raspberry aromas are well defined and are joined by hints of black cherry and freshly cut herbs. Twelve months maturation in French oak barriques has added further complexity, with milk chocolate, vanilla, and toast complimenting the intense fruit flavours. The palate reflects the best aspects of the 2017 growing season, through its rich concentration, fresh acidity, and ripe and silky tannins. A wine that is drinking very well now and will also develop more complexity over the next 6-8 years.

### Vintage Notes:

After a late start to the growing season, the 2017 summer was both warm and dry, allowing the vines and fruit to catch up, and to reach veraison in pristine condition. The cooler temperatures of late August and September then allowed the grapes to retain their intense fruit aromatics and natural acidity. Due to the slow and cool fall, and the absence of significant rainfall or frost, the Bordeaux varieties were able to reach impressive levels of ripeness, and they showed great balance at harvest.

