

Tasting Notes

2017 Carmenere

Current Vintage	2017
First Vintage	2005
Vineyards	Sharp Rock, Sundial & Double Black Vineyards
Harvest Date	October 8th & 9th
Residual Sugar	0.1 g/L
Brix	23.7 deg.
Alcohol	13.5 %
Oak Regime	Aged 10 months in 100% French barriques (30% new oak)
Primary Coopers	Sylvain, Vicard, Alain Fouquet
Final Blend	Carmenere
Bottling Date	September 5th 2018

Tasting Notes:

Red cherry, raspberry and cooked strawberry aromas frame this intensely aromatic wine. These are joined by the signature savory notes of Carmenere - black pepper, star anise, and mint. Maturation in French oak barrels has imparted subtle baking spice and vanilla flavours. The palate is rich and warming, and well balanced by the cranberry like fresh acidity. A blanket of fine-grained tannins suggests this wine will continue to drink well over the next 6-8 years.

Vintage Notes:

After a late start to spring, the 2017 summer was both warm and dry, leading to small and highly concentrated berries. A cool August and September followed, which allowed the grapes to retain intense fruit aromatics and fresh natural acidity. Due to the slow cool ripening after veraison, each individual parcel of fruit could be harvested at peak ripeness.

