

Tasting Notes

2017 Tempranillo

Current Vintage:	2017
First Vintage:	2016
Vineyards:	East Bench, Osoyoos
Harvest dates:	September 27th, 2017
Bottling Date:	5th September, 2018
Final Blend:	100% Tempranillo
Alcohol:	14.0%
Maturation Vessels:	100% 3rd fill French oak barriques, 10 Months
Coopers:	Saury, Vicard

Tasting Notes:

Vibrant deep ruby in colour, the 2017 Tempranillo is packed with cassis and ripe blueberry aromas, along with a hint of fresh cream. The youthful fruit expression is complimented by subtle savory notes, such as white pepper, licorice and bay leaf. Maturation in seasoned French oak barrels has allowed the essence of the Tempranillo grape to shine through. Its rich concentration, combined with ample ripe tannins suggests this wine can continue to evolve over the next decade, making it a great candidate for cellaring.

Vintage Notes:

Following a long cold spring and late start to the growing season, the 2017 summer was both warm and dry, resulting in 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 weather after veraison, each parcel of fruit was allowed a long ripening period, leading to impressive flavour and tannin maturity.

