

WEST CAPE HOWE



WESTERN AUSTRALIA

WEST CAPE HOWE 2008 TEMPRANILLO

Vintage Description

2008 vintage was as close to perfect as we have had in many years in the Great Southern region. The days were warm and dry and the nights were cool offering optimum conditions for ripening grapes.

Winemaking Information

The fruit was harvested and crushed with minimal sulphur. Acid and pH adjustments were made prior to fermentation, and the juice was then inoculated with clean fermenting yeast. The ferment was pumped over twice daily for 7 days of fermentation.

The material was then pressed out with the pressings and free run portions combined. Malolactic fermentation was induced and completed in tank prior to racking into oak barriques. The wine was matured for 10 months in older French oak. Prior to bottling, the wine was given a light fining treatment and coarse filtration.

FRUIT SOURCE: Great Southern 50%, Perth Hills 50%

BLEND: Tempranillo 100%

WINE SPECIFICATIONS: pH:3.45

T.A:6.63gL⁻¹

FSO₂: 16.0mgL⁻¹

TSO₂: 39.0mgL⁻¹

Alcohol: 14.4% v/v

Residual Sugar: 0.49g/L

Tasting Notes

COLOUR: Deep magenta red with a medium purple hue.

AROMA: Aromatic and lifted maraschino cherries and strawberries

PALATE: The palate of this is filled with lovely cherry flavours and some nuttiness. The mid palate is soft and savoury the wine balances all these varietal hallmarks with a long structured finish.

CELLAR POTENTIAL: 2-4 years.

WEST CAPE HOWE WINES

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