West Cape Howe Regional range of wines are from their Estate vineyards, made with minimal winemaking intervention to ensure best possible varietal flavour and regional expression.

VINTAGE: The vintage will be remembered for near perfect weather conditions. Warm, sunny days and cool, rainless nights characterised the ripening season. This allowed for slow, even ripening and optimal flavour development with no disease pressure.

WINEMAKING: The fruit was harvested in two parcels and were fermented separately. The first came from the warmer climate of the Perth Hills where the fruit typically exhibit robust tannins and rich flavours. The other was harvested from Frankland River where the intensity of fruit flavours is complimented by a more refined tannin structure. Before fermentation a portion of the juice was run off for increased concentration of flavour. The ferments were pumped over twice daily for the 10 days of fermentation for optimal colour extraction. The wine was matured for 10 months in older French oak to maintain varietal characteristics. By blending the wine after maturation, we were able to create a balance of the best qualities these two regions have to offer.

COLOUR: Rich dark plum with a youthful purple tint.

AROMA: Lifted berries and sour cherry with aromatic savoury spice notes.

PALATE: The palate is filled with some lovely red berry flavours with hints of dark chocolate and olives. Integrated with dusty tannins, the wine balances all of these varietal hallmarks with a long structured finish.

CELLAR POTENTIAL: 3 - 5 years

FRUIT SOURCE: Perth Hills (77%) and Frankland River (23%)

FRUIT MATURITY: Picked at 14 °Bé

TECHNICAL INFORMATION:
- pH: 3.45
- TA: 6.1 g/L
- Alcohol: 14.5%
- Residual Sugar: 0.7 g/L

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