WEST CAPE HOWE





WEST CAPE HOWE TEMPRANILLO 2013

The 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: A warm to hot commencement to ripening resulted in an early start to harvest. However, a cool three week period in March, allowed red berry flavours to develop whilst slowing the rapid grape sugar accumulation. Fortunately no serious rainfall events occurred during this cool spell and a warm finish to ripening resulted in the 2013 red wines exhibiting ripe varietal characters, integrated tannin structures all matched with a balanced acidity.

WINEMAKING: Parcels of grapes from each of the two regions were harvested and fermented separately. 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, maximising tannin and 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 plum with a violet tint.

AROMA: Lifted berry fruits, dark cherries with aromatic savoury notes.

PALATE: The palate is filled with sweet red berry flavours, hints of dark chocolate and olives. It is a well balanced and structural wine, with soft tannins, youthful acidity and a long fruit driven finish.

CELLAR POTENTIAL: 3 - 5 years

FRUIT SOURCE: Perth Hills, Frankland River

FRUIT MATURITY: Picked at 14° Be

TECHNICAL INFORMATION:

pH: 3.45 T.A: 6.46 g/L Alcohol: 14.5% Residual Sugar: 1.0 g/L

