

WEST CAPE HOWE

MOUNT BARKER



WEST CAPE HOWE TEMPRANILLO 2014

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: Consistently warm temperatures during the spring and summer months resulted in an early start to harvest. A combination of these warm daytime temperatures, cool summer nights and the lack of any heat extremes resulted in near perfect grape ripening. These ideal climatic conditions resulted in the 2014 wines exhibiting varietal and fresh fruit characters with a balanced and lingering acidity.

WINEMAKING: Parcels of grapes from each of the two regions were harvested and fermented separately. Perth Hills harvested on 10 March and the Frankland portion on 9 April. 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: Very deep plummy red with crimson hues.

AROMA: Lovely berry fruits; intense aromas of blue berries with some spiced plum fruit characters.

PALATE: A generously flavoured and well structured dry red. Has the dark cherry fruit flavours and savoury characters typical of Tempranillo, balanced by the dusty tannins that give the wine great palate length.

CELLAR POTENTIAL: 3 - 5 years

FRUIT SOURCE: Perth Hills 54%, Frankland 46%

TECHNICAL INFORMATION:

pH: 3.48
T.A: 5.58 g/L
Alcohol: 14.4%
Residual Sugar: 0.2 g/L



WEST CAPE HOWE WINES

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