



2013 RED ASSEMBAGE

“Assemblage: A term used in winemaking to describe the artistic blending process. This wine is an example of just that. Three wines grown, fermented and aged separately before being carefully assembled to craft a wine of balance and character”

D. Slavink - Winemaker

2013 VINTAGE NOTES

The spring of 2013 was cool and wet delaying bud break slightly. Temperatures in June and July were quite warm with frequent bouts of stormy weather. August brought weather back on trend with warm arid conditions, helping ripening schedules get back on track. September and October had warmer than normal daytime highs and cooler than normal nighttime lows. This in turn provided grapes with the favourable conditions to ripen more gradually. Pesky rains throughout October proved to make harvest decisions difficult but that is part of the fun in making cool-climate wines! Coming from our site, the whites have produced crisp aromatic wines with vibrancy and freshness. The reds are characterised with classic cool-climate qualities; ripe red fruits, soft polished tannins and fresh mineral notes.

TASTING NOTES

Colour is ruby to dark cherry red. Up-front aromas of blueberry, cedar, currants and baking spice. The wine is medium bodied and quite soft on the palate. Supple tannins and fresh acidity gives the wine its backbone, that is nice to drink alone but will pair quite nice with food. On the palate there are notes of strawberry, figs and vanilla bean. Medium+ finish.

WINEMAKING NOTES

A blend of 54% Cabernet Franc, 31% Merlot and 15% Cabernet Sauvignon. The grapes varieties were harvested separately. After been destemmed and lightly crushed, they cold soaked on skins for 5-6 days before being inoculated with selective yeasts. Pump-overs were conducted twice daily until the wine read dry and fermentation came to an end. The wine was then pressed off of skins and left to settle before being racked into barrels for malo-lactic ferment and 18 months of ageing. This wine is was stored in 22% new oak (mixture of French and Americian) partial 2nd and 3rd used barrels and the remainder in neutral barrels.

FOOD PAIRING

.Try with wild boar ragout, pizza Napoli or steak frites

TECHNICAL NOTES

Harvest Date: October-November 2013

Brix: Weighted average- 21.6

Alcohol: 13.5%

Total Acidity: 6.3 g/L

pH: 3.45

Sugar: Dry

Optimal Cellaring: 2015 - 2020

Retail Price: \$ 17.95

