

Stag's Hollow Tempranillo 2015

Wine Description

Fuller and more structurally-powerful than the more feminine 2014 vintage, the 2015 Tempranillo is showing dark, brooding aromas of leather, earth, coffee, licorice dark fruit and sweet pipe tobacco smoke. Medium bodied in weight, with rich flavours of stewed blackberry and cherry fruit, mingling with cedar oak, fine-grain tannins and a refreshingly bright pomegranate-like acidity.

Food Pairings

Classic: earthy flavours, roasted vegetables, cured meats (think Jamón Iberico), tomato-based sauce dishes, barbeque grilled-meats, smoky dishes, roast lamb, steak

Adventurous: Mexican food (meat or bean based), hamburgers, savoury Indian dishes, Cajun dishes, Ahi tuna or salmon

Vintner's Comments

Our 2015 Tempranillo is a blend of fruit from 3 different vineyards; each bringing something different to the table. The older vines from our estate vineyard provide a rich, leathery earthiness, while the younger vines from our Shuttleworth Creek vineyard contribute a brighter fruit-forwardness. The Ramuda vineyard fruit adds a savouriness and a deep, concentrated dark fruit core. An extra year of careful bottle ageing in our cellar, prior to release, has allowed this wine to come together beautifully.

Winemaking

Hand-picked and hand-sorted, lots of Tempranillo were destemmed, lightly crushed and fermented in small 1 ton open-topped fermenters, using selected yeast strains. The ferments were punched down by hand 2-6

times daily, and were pressed into French and American oak barrels. After malolactic fermentation, the wine was aged for an additional 20 months on fine lees before being racked, blended with a small amount of Cabernet Sauvignon and Petit Verdot before being bottled unfinned and unfiltered.

Aging Potential

Now and over the next 10 years.

Stats

Vineyards Tempranillo - Ramuda Vineyard, Naramata Bench (silty clay) / Stag's Hollow Vineyard, Okanagan Falls (gravels and coarse glacial till) / Shuttleworth Creek Vineyard, Okanagan Falls (gravels, glacial till & silty loam)
Cabernet Sauvignon & Petit Verdot - Plut Vineyard, Osoyoos (sandy loam)

Blend 85% Tempranillo, 11% Cabernet Sauvignon, 4% Petit Verdot

Harvest Dates October 2015

TA 5.66 g/l

pH 3.88

Date Bottled August 2017

Date Released September 2018

Residual Sugar 0.6 g/l

Alcohol Content 13.6%

Bottle Size 750 ml

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