

Stag's Hollow Heritage Block 2017

Wine Description

Inviting dark cherry notes with a touch of cedar and wild Okanagan sage. Red and dark fruit dominates the palate, with plenty of ripe tannins and juicy acidity, which make this a great red to be paired with a broad range of grilled fare.

Food Pairings

Classic: charcuterie, roast beef, game pies, grilled meat (steak, sausage, etc.), burgers, turkey dinner, lamb, stews, chilli con carne.

Adventurous: Japanese-style beef dishes, Chinese crispy duck, macaroni & cheese, bacon & eggs.

Vintner's Comments

A Bordeaux-style blend, it has the supple softness and fruit of Merlot, the lifted bouquet of Cabernet Franc and structure of Cabernet Sauvignon. A small amount of Malbec provides additional complexity and fullness.

Winemaking

All lots of fruit were harvested separately, bunch sorted, destemmed and gravity transferred to 1T fermenters. Approximately 50% of the berries were left whole and uncrushed. After a 48 hour cold-soak, the must was warmed and inoculated with selected yeast culture. The cap was punched down by hand 3-6 times daily and at the ideal tannin extraction, the must was drained of free run juice and the skins were lightly pressed. The wine continued its alcohol fermentation in a combination of 2nd – 4th fill French oak through to dryness and then proceeded through malolactic conversion. It was left to mature undisturbed for 18 months before being blended, filtered and bottled.

Aging Potential

Now and over the next 8 years.

Stats

Vineyards Hest Vineyard – Okanagan Falls (gravels & sandy loam)

Stag's Hollow Vineyard – Okanagan Falls (gravels & sandy loam)

Fortin Vineyard – Oliver

Suncrest Vineyard – Tuc-el-Nuit Road, Oliver (gravels & coarse glacial till)

Red Brick Vineyard – East Bench, Osoyoos (sandy loam)

Blend 67% Merlot
18% Cabernet Sauvignon
10% Cabernet Franc
5% Malbec

Harvest Dates October 10, 16 & 19, 2017

TA 5.8 g/l

pH 3.45

Date Bottled July 2019

Date Released September 2019

Residual Sugar 0.9 g/l

Alcohol Content 14.5%

Bottle Size 750 ml