

# Stag's Hollow Teroldego 2017

## Wine Description

A rare grape treasure that originates from Campo Rotaliano, in Trentino, Italy. Crazy dark blue-purple, vibrant nose of blue fruits, botanicals and earth. Flavours are of blue and blackberries, and sour pie cherries stretched across a tense palate of mineral notes. Acidity is bright and refreshing with tannins being slightly chalky but easily tamed by pairing the wine with grilled meats.

## Food Pairings

Classic: pair this wine with classic Italian pasta dishes featuring rich tomato based sauces.

Adventurous: Middle Eastern spiced grilled meats and vegetables (think lamb!)

## Vintner's Comments

Teroldego is one of our most exciting grapes to work with in the cellar. Unlike any other grape I've worked with, the vibrant colour you see in your glass was achieved almost instantaneously after being crushed. It is a wine reminiscent of Syrah, but with a distinctive edge of vibrant acidity and Italian varietal funk.

## Winemaking

Approximately 1/3 of the hand-picked and hand-sorted Teroldego from our Shuttleworth Creek vineyard was left as whole clusters, while the other 2/3 was destemmed, partially crushed and gravity transferred into the same 1T fermenter. After a 3 day cold soak, the must was warmed and inoculated with a selected yeast culture. The cap was punched down by hand 2-5 times daily. At the ideal tannin extraction, the must was drained of

free run juice, and the skins were gently pressed. The wine continued its alcoholic fermentation in French oak barrels (2/3 2<sup>nd</sup> fill and 1/3 neutral), through to sugar dryness, and then proceeded through malolactic fermentation. Once complete, it was left to mature undisturbed for 13 months before being blended and bottled without fining or filtration.

## Aging Potential

Now and over the next 8+ years.

## Stats

<b>Vineyards</b>	Shuttleworth Creek Vineyard, Okanagan Falls (gravels, glacial till & silty loam)
<b>Blend</b>	100% Teroldego
<b>Harvest Dates</b>	October 14, 2017
<b>TA</b>	7.06 g/l
<b>pH</b>	3.26
<b>Date Bottled</b>	March 2019
<b>Date Released</b>	April 2019
<b>Residual Sugar</b>	2.0 g/l
<b>Alcohol Content</b>	12.9%
<b>Bottle Size</b>	750 ml