

Stag's Hollow Orange Vidal 2018

Wine Description

A bright amber colour, with an expressive and evolving nose. On first look, the nose is all floral: jasmine, orange blossom and slight bergamot note. But as it's swirled, layers of complex flavours are revealed, which seem to multiply with decanting. The citrus, tropical and stone-fruit (think apricot preserves & ripe peach) notes you expect from Vidal, mingle with exotic notes of candied ginger, orange marmalade and rosemary-infused honey. The palate is bone-dry with lazer-like acidity and volume created by a touch of tannins on the palate. Drinking beautifully now, although the wine's structure suggests that careful cellaring for several years will be rewarded.

Food Pairings

Think bold foods, to match the wine's boldness. Curry dishes, Moroccan cuisine, Ethiopian cuisine, Korean dishes with fermented kimchi and traditional Japanese cuisine would all work quite well. Because of the tannin structure of the wine, and its nutty tartness, it will also pair well with a wide variety of meats, ranging from beef to fish. Sharp and aged cheeses are also a good choice.

Vintner's Comments

With our Orange Vidal, our aim is to make an orange wine that is adventurous and quirky (as orange wines often are), while also enjoyable and still approachable for people who may not be familiar with the style.

Winemaking

Fruit was sourced from our Vidal vines at our Shuttleworth Creek Vineyard. Hand-harvested at the peak of ripeness, the fruit was hand-

sorted, destemmed and fermented on skins in 3 stainless steel fermenters. After 3 weeks of skin contact fermentation with both indigenous and cultivated yeasts, the must was drained and gently basket-pressed into a stainless steel tank and one neutral Acacia barrel. The portion in barrel went through full malolactic conversion, while the stainless steel portion did not, in an attempt to hold onto the majority of the wine's abundant natural malic acidity. Shortly thereafter, the pieces were blended together, filtered and bottled.

Aging Potential

Approachable now but this wine will continue to evolve over the next 3-5 years. Serve at a cool but not cold temperature of about 12-13C in order to show the wine's aromatic potential. Decanting and aerating will also reveal a much more complex profile.

Stats

Vineyards	Shuttleworth Creek Vineyard, Okanagan Falls (gravels & coarse glacial till)
Blend	100% Vidal
Harvest Dates	November 7, 2018
TA	8.45 g/l
pH	3.25
Date Bottled	March 2019
Date Released	August 2019
Residual Sugar	0.6 g/l
Alcohol Content	12.7%
Bottle Size	750 ml