



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

2012 Oldfield Series Merlot



GRAPE VARIETY

85% Merlot, 14% Cabernet Franc, 1% Syrah

HARVEST DATE October 15-30th

BOTTLING DATE June 2014

REGION

Okanagan Valley

VINEYARD

Diamondback Vineyard (Black Sage Bench)

Aspect: South – West

Vine Orientation: North – South

Soil: Sand

Vine Age: 18 years

VINTAGE 2012

After back to back cooler than average vintages, 2012 was a welcome return to typical warm Okanagan summer and cool autumn. The vineyards were in very good condition leading up to harvest and there was little to no sorting of fruit in the vineyard or winery. Some minor green harvesting was completed at the start of veraison to ensure even ripening at picking time.

VINIFICATION

The grapes are destemmed before cold settling on skins for 3 days. The wine is then inoculated and slowly allowed to warm naturally and then temperature is maintained with a combination of punch downs and pump-overs to optimize colour extraction without forcing out too much tannin. The wines are then pressed to new and second fill French Oak barrels prior to completing primary fermentation to mitigate tannin extraction in alcohol phase. The wines are kept on lees and topped regularly over 18 months before being bottled. The wine is then aged in bottle for at least a year to allow proper bottle conditioning to occur and bring out the true complexities of this great variety.

TASTING NOTES

Deep, dark purple colour shows this wine has longevity. Very expressive nose; vanilla, caramel, and plum jam. Opulent and rich on the palate, with layers of red and black fruit. Underlying spicy tones, cinnamon, clove and a long fruit driven finish. A big wine that shows a great balance of power and finesse.

Cases Made 2076

Cellaring Potential 7 – 10 years

BC Suggested Retail Price \$26.99

TINHORN CREEK VINEYARDS | Naturally South Okanagan
537 Tinhorn Creek Road, Oliver, British Columbia V0H 1T0
888 484 6467 | winery@tinhorn.com | @TinhornCreek

TECHNICAL ANALYSIS

Winemaker: Sandra Oldfield

Viticulturist: Andrew Moon

Brix at Harvest: 23.3 – 26.0 /L

Alcohol: 14.9%

Residual Sugar: < 2.0 g

TA: 6.9 g/L

pH: 3.56