

# Oldfield Series 2Bench Rosé 2013



## **PRODUCT INFO**

Retail Price: \$22.99 Production: 1006 cases

*CSPC*: +176750

*Release Date*: Apr 15/14

Availability:

BC: Winery, Private Wine Shops, VQA &

Restaurants

#### **VARIETY**

100% Cabernet Franc

## **REGION**

Okanagan Valley

#### **VINEYARD**

Diamondback Vineyard (Black Sage)

Aspect: South - West

*Vine Orientation:* North - South

Soil: Sand

Vine Age: 17 years

#### **CELLARING**

Drink within 1-2 years.

# **TECHNICAL ANALYSIS**

Viticulturist: Andrew Moon
Winemaker: Sandra Oldfield

Bottled: March 2014
Brix at Harvest: 23.2

**Alcohol**: 14.1%

Residual Sugar: <2.0 g/L Titratable Acidity: 6.75 g/L

pH: 3.49

#### **VINTAGE 2013**

Picking Date: October 10, 2013

*Growing Conditions:* Warm growing season, cool fall. Average rainfall. *Vineyard Operations:* Early shoot thinning. Green Bunch and leaf removal.

#### **VINIFICATION**

The grapes are pressed off their skins, after 4 hours, allowing for the right amount of colour to be released. Cold fermented in stainless steel tanks.

#### **TASTING NOTES**

The perfect summer sipper is back. Our 2013 Oldfield Series 2Bench Rosé is made from 100% Cabernet Franc. This is a dry rose that is a pale salmon colour. Aromas of rhubarb, strawberry blossoms, cranberry, and raspberry float out of the glass as you give it a swirl. A sip has flavours of strawberry, rhubarb, red currant, and raspberries dancing in your mouth.