



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

Oldfield Series 2Bench Rosé 2012



VARIETY

51% Cabernet Franc, 49% Syrah

REGION

Okanagan Valley

VINEYARD

Diamondback Vineyard (Black Sage)

Aspect: South - West

Vine Orientation: North - South

Soil: Sand

Vine Age: 16 years

VINTAGE 2012

Picking Date: October 12, 2012

Growing Conditions: Warm growing season, cool fall. Low 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.

CELLARING

Drink within 1-2 years.

TECHNICAL ANALYSIS

Viticulturist: Andrew Moon

Winemaker: Sandra Oldfield

Bottled: March 2013

Brix at Harvest: 21.3

Alcohol: 12.7%

Residual Sugar: 8.46 g/L

Titrateable Acidity: 7.43 g/L

pH: 3.52

PRODUCT INFO

Retail Price: \$22.99

Production: 786 cases

CSPC: +176750

Release Date: June 1, 2013

Availability:

BC: Winery, Private Wine Shops,
VQA & Restaurants



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Accolades

90 points - The Wine Diva

A delightful blushing salmon-copper rose that is reminiscent of those from the South of France. Made from almost equal parts Cabernet Franc and Syrah, it is a sensationally fragrant wine that provides strawberries, kumquats and citrus blossoms on the nose. The palate has the perfect amount of sweetness to make the strawberries in cream, pink grapefruit and orange peel flavours pop and the perfect amount of acidity to make your mouth water in anticipation of the next sip. Enough punch and structure to hold up to some serious eats.

90 points - John Schriener

pressed off the skins after four hours. The wine has an attractive bronze/pink hue. It has aromas of strawberry and flavours of strawberry and cranberry with a squeeze of grapefruit and with good weight. The finish is balanced to finish dry.

88 points - Beppi Crosariol

I like rosés that taste discernibly of the grapes they're pressed from. That's the case with this Atlantic-salmon-coloured charmer. Right off the bat there's an essence of bell pepper, a classic cab franc note, which dances prettily over top of the strawberry- and cranberry-like fruit. Then there's a touch of cracked pepper from the syrah. Round, flavourful and with a whisper of sweetness, it's a crowd-pleaser.

88 points - Icon Wines

...the signature light brick/salmon colour remains consistent, as does the refreshing blend of cranberry and strawberry-kiwi fruit flavours, ever-so-light tannins and delightful, aromatic nose. Where things do change is in the overall balance and perception of sweetness, which, despite the mouth-watering lime rind and tangy cran-apple acidity, results in a slightly sweeter mid-palate and quiets the mineral notes (admittedly, nitpicky stuff).

87 points - Anthony Gismondi

Love the orange pink colour. Just on the edge of being sweet this is the perfect foil to spicy summer salads and sushi. The style is light and fun with a mix of sweet cherries, cranberries, and dried herbs and citrus. Drink all summer.



Tinhorn Creek Vineyards | Naturally South Okanagan
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