

## 2013 FERGIE JENKINS LIMITED EDITION RED

"Fresh and vibrant, this medium bodied red boasts flavours of red berry fruit, barrel toast and spice. Smooth tannins lead to a pleasant finish. Great with food or enjoyed on it's own." *D Stasink - Winemaker*

### 2013 VINTAGE NOTES

The spring of 2013 was cool and wet delaying bud break slightly. Temperatures in June and July were quite warm with frequent bouts of stormy weather. August brought weather back on trend with warm arid conditions, helping ripening schedules get back on track. September and October had warmer than normal daytime highs and cooler than normal nighttime lows. This in turn provided grapes with the favourable conditions to ripen more gradually. Pesky rains throughout October proved to make harvest decisions difficult but that is part of the fun in making cool-climate wines! Coming from our site, the whites have produced crisp aromatic wines with vibrancy and freshness. The reds are characterised with classic cool-climate qualities; ripe red fruits, soft polished tannins and fresh mineral notes. A high yield vintage with great quality overall.

### TASTING NOTES

Deep ruby colour. Up front aromas of black cherry, raspberry and vanilla with hints of smoked meat and toasted oak. Soft, round mouthfeel with flavours of ripe red fruits, and reoccurring notes of vanilla bean and barrel toast backed with fresh cool climate acidity. Medium+ finish. **Tasted November 2015.**

### WINEMAKING NOTES

Grapes were harvest and destemmed in stainless steel tanks. They were fermented separately and pressed off of skins when sugars were consumed. Wines underwent malolactic fermentation and ageing in both stainless tanks and a mix of French and American oak.

### FOOD PAIRING

Try with grilled mushroom steak sandwich, homemade pizza with red sauce or artisanal smoked meats.

### TECHNICAL NOTES

Brix at harvest: 21.4

pH: 3.41

Total Acidity: 7 g/L

Alcohol: 12.5 %

Sugar rating: Dry

Cellaring: 1-5+ years

