



2017 FERGIE JENKINS RED

"This wine commemorates the 25th Anniversary of the Fergie Jenkins Foundation. An approachable wine with bright red fruit and a soft pleasant finish. Enjoy with lighter meat dishes, grilled fare and of course good company." *B. Minaker* – Winemaker

2017 VINTAGE NOTES

After a warm and dry 2016 Vintage, the early part of 2017 was not much different. Above normal temperatures with above normal precipitation in the form of rain and lots of it. Record amounts of rain fell through spring and into the summer months. Vineyards required lots of extra attention to ensure vine health and promote a balanced crop going into harvest. September brought hot and dry weather that persisted through October and into November. Sunshine and heat allowed the lush canopies to ripen our grapes fully and provide a harvest of quality and bounty. Whites are showing to be bright and fresh with great aromatics. Red wines have intense colour with ripe tannin and fruit intensity.

TASTING NOTES

Colour is bright ruby. Initial aromas of raspberry and cherry with hints of tobacco leaf, vanilla and baking spice. The palate continues to deliver bright red fruits with well integrated oak character. The wine is medium bodied with soft tannins and a very approachable mouthfeel. Can be served slightly chilled. **Tasted October, 2018**

WINEMAKING NOTES

A blend of Baco noir and Pinot Noir, vinified and aged separately before blending. The Pinot noir keeps the wine elegant while bringing red fruit and floral aromas. The Baco adds rich texture and spice. The wine was crafted to be approachable and versatile with food.

FOOD PAIRING

Pair with roast chicken, Spaghetti Bolognese or grilled vegetables.

TECHNICAL NOTES

Brix at harvest: 20
pH: 3.4
Total Acidity: 6.6 g/L
Alcohol: 12%
Sugar rating: 3.4 g/L
Cellaring: 2-4years

Retail Price: \$17.95