

HASKELL

VINEYARDS



Haskell IV 2011

Variety: 68% Cabernet Sauvignon, 22% Merlot,
5% Petit Verdot and 5% Cabernet Franc

Harvest Data

Vintage detail: The 2011 vintage was yet another challenging year after the small 2010. Very dry winter and no rain from November onwards made irrigation management difficult. Due to the warm conditions ripening was earlier than long-term average. Grapes did reach phenolic ripeness, but acidities were slightly lower. Nonetheless we are happy with the quality of the wines.

Balling: 24.5 to 26
Production volume: 45 hl/ha
Hand Harvested: 100%

Winemaking

Whole berries: 0%
De-stemmed: 100%
Fermentation vessel: Open fermenter
Fermentation: Fermented with inoculated yeast with 4 pump-overs and punch downs in the first part of fermentation and only two during the last half of fermentation. Total maceration with skins was 15 – 21 days.

Barrel Type: 225L French oak barrels
New Barrel %: 70%
Maturation: 16 - 18 Months
Fining: Light fining with egg-white
Filtration: Coarse filtration into the bottling
Bottled: January 2013

Wine Analysis

Alcohol 14.22 vol%
RS 3.7 g/l
pH 3.70
Total acidity 5.9 g/l

Tasting Note

Blackish crimson red coloured. The nose shows flavours of black cherries, chocolate powder, fruitcake and mulberries. The palate is beautifully textured although soft entrance with lovely ripe fruit tannins in perfect harmony with oak nuances.