

STAG'S
HOLLOW



Celebrating 25 years



Technical Data

Varietals: 92.1% Tempranillo 3.7% Merlot, 2.3% Cabernet Franc 1.1% Malbec, 0.7% Cabernet Sauvignon, 0.6% Petit Verdot

Alcohol: 14% alc/vol

Residual Sugar: 0.55 g/L

Total Acidity: 5.80 g/L

pH: 3.56

Harvest Dates: Oct 12 & 18/16

Bottling Date: January 2019

Release Date: September 2019

CSPC: +617571

2016

Tempranillo

Vineyards & Geographical Indications

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI
Stag's Hollow Vineyard, Okanagan Falls Sub-GI

Tasting Notes

Our 2016 Tempranillo is bursting with ripe red and dark fruit, complimented by dark, brooding aromas of leather, earth, coffee, liquorice, and sweet pipe tobacco smoke. Medium bodied in weight, with rich flavours of stewed blackberry and cherry fruit, mingling with cedar oak, fine-grain tannins and a refreshingly bright pomegranate-like acidity.

Winemaker Notes

Now that our Shuttleworth Creek Vineyard is coming of age, the majority of fruit for this wine now comes from that block of Tempranillo. Our Estate grown Tempranillo provides the wine with its rich, dark fruit, leathery and earthy flavour profile, while the Shuttleworth Creek Vineyard Tempranillo balances that, with an abundance of youthful, bright red fruit and botanicals.

Production Notes

Hand-picked and hand-sorted, lots of Tempranillo were destemmed, lightly crushed and fermented in small 1 ton open-topped fermenters, using selected yeast strains. The ferments were punched down by hand 2-6 times daily, and were pressed into French and American oak barrels. After malolactic fermentation, the wine was aged for an additional 20 months on fine lees before being racked, blended with a small amount of the 5 Bordeaux varieties, before being bottled unfined and lightly filtered.

Food Pairings

Classic: earthy flavours, roasted vegetables, cured meats (think Jamón Iberico), tomato-based sauce dishes, barbecue grilled-meats, smoky dishes, roast lamb, steak

Adventurous: Mexican food (meat or bean based), hamburgers, savoury Indian dishes, and Cajun dishes

Ageing Potential

Now and over the next 10 years.

Case Production

456 cases, 750ml bottles

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