



2014 VINTAGE

The Climate

2014 was marked by an extraordinary Indian summer that saved the vintage. Fine spring weather was conducive to a good start to the growing season. However, challenging summer conditions seriously slowed down ripening. Fortunately, the month of September was absolutely beautiful, with dry, extremely sunny weather accompanied by highs of close to 30°C. This superb weather, with cool night-time temperatures, enabled the grapes to ripen beautifully, and they were able to be brought into the vat house having reached a perfect level of ripeness.

Some Technical Information

Harvest Dates:	From September 15 th to October 8 th
Blend:	Merlot Noir: 54%
	Cabernet Sauvignon: 45%
	Cabernet Franc : 1%
Yield:	49.2 hl / ha
Percentage of production:	52%
New barrels:	70%
Alcohol:	14.5%
Bottling date:	From the 27 th of May to the 3 rd of June 2016
Production:	6434 cases of 12 bottles.

Tasting note

The concentrated, expressive nose features very ripe black fruit aromas as well as roasted nuances. The wine is fresh and powerful on the palate from the onset, going on to show roundness, finesse, and complex fruit. This charming and unique wine signs off with a flourish while treating the palate to a long and enduring aromatic finish.

