



Celebrating 25 years

2013 *Hart*



Vineyards & Geographical Indications

Tasting Notes

Hart - a mature male deer or stag...a perfect name for our Port-style wine. It not only embraces our name but also sounds like heart, the centre of our being. A special wine that comes from the heart in the cellar of Stag's Hollow. Enjoy with special friends. Flavours are reminiscent of Christmas cake, with dried cherry, raspberry jam, preserved Italian plums, baking spice and garrigue.

Winemaker Notes

Production Notes

Made entirely from exceptionally ripe Merlot that was hand harvested from our Osoyoos East Bench vineyard in early October 2013. The fruit was destemmed, left uncrushed and gravity transferred into shallow open top fermenters. During the entire maceration of the whole berry fruit, it was foot trodden 3 times daily in order to gently extract tannins and colour while avoiding astringency. Midway through the fermentation, barrel aged grape spirits were added to arrest the fermentation process and preserve the natural sugars in the wine. The free run wine was then drawn off, and the marc was basket pressed into older American oak barrels. The wine was then left to mature for 24 months before being bottled unfiltered and unfiltered.

Technical Data

Varietals: 100% Merlot, fortified with barrel-aged grape spirits (distilled from Viognier)

Alcohol: 20% alc/vol

Residual Sugar: 76 g/L

Total Acidity: 6.2 g/L

pH: 3.65

Harvest Dates: October 2013

Bottling Date: January 2016

Release Date: July 2016

CSPC: +218131

Food Pairings

Classic:

Adventurous:

Ageing Potential

Drink now and over the next 5+ years.

Case Production

229 cases, 500ml bottles

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