

2014Hart



Hearle Vineyard, East Bench, Osoyoos

Tasting Notes

Hart - a mature male deer or stag; the perfect name for our Port-style wine. It not only embraces our name but also sounds like heart: the centre of our being. Flavours are reminiscent of Christmas cake, with dried cherry, raspberry jam, preserved Italian plums, baking spice and garrigue.

Winemaker Notes

Hart was conceived during a late night in the cellar, mid-harvest, with 3 tired friends sharing a laugh and a well-deserved rest. It is a special wine that comes from the heart of the Stag's Hollow cellar, and is best shared with special friends.

Production Notes

Made entirely from exceptionally ripe Merlot that was hand harvested from our Osoyoos East Bench vineyard. 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 ordered to gently extract tannins and colour while avoiding astringency. Partway 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 neutral American oak barrels. The wine was then left to mature for 38 months before being bottled unfined and unfiltered.

Food Pairings

Classic: dark chocolate, sour cherry pie, German chocolate cake, bread pudding, figs, walnuts, cigars.

Adventurous: blue cheese, sweet & smoky BBQ meats.

Ageing Potential

Drink now and over the next 10+ years.

Case Production

217 cases, 500ml bottles

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Technical Data

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

Alcohol: 20% alc/vol Residual Sugar: 86.0 g/L Total Acidity: 4.65 g/L

pH: 3.98

Harvest Dates: October 2014

Bottling Date: February 2018

Release Date: September 2020

CSPC: +2|8|3|