

2022 Renaissance Merlot

Stag's Hollow Vineyard, Okanagan Falls sub-GI

94.9% Merlot, 5% Cabernet Sauvignon, 0.1% Cabernet Franc

Having tended our Merlot for 30 years, we feel we have learned how to grow exceptional Merlot on this site, even in the most difficult of years. With the age of the vines in this block, nature has gradually self-limited the cropping levels so that we are now given an intensely concentrated and naturally balanced yield. Once in the cellar, this Merlot is handled with 'white gloves' before being transferred to age in the finest French oak barrels available.

PRODUCTION: All fruit was hand-harvested, bunch-sorted, destemmed and gravity transferred to 1-ton fermenters. Approximately 50% of the berries were left whole and uncrushed. After a 4-day cold soak, the must was warmed and inoculated with selected yeasts. The cap was punched down by hand 3 times daily, and at the ideal tannin extraction, the must was drained of free run juice and the skins were lightly pressed. The wine continued its fermentation in French oak barriques (40% new) through to dryness and then through Malolactic conversion. It was left to mature undisturbed for 18 months before being blended, and was bottled without fining or filtration in August 2024.

TASTING NOTES: This wine has a dark ruby core with a brighter ruby rim colour. The nose shows an abundance of ripe fruit: Italian plums, blackberries, red & dark cherries. While the fruit is certainly the star, these notes are balanced by notes of dried herbs, cocoa, liquorice, leather & toasty French oak. The palate is tight and youthful, yet plush and elegant, and with air exposure, it opens up generously. The finish is long with lingering ripe, dusty tannins and lively acidity.

PAIRING: Wonderful with: grilled meat (steak, sausage, etc.), charcuterie, roast beef, game pies, burgers, turkey dinner, lamb, stews, chilli con carne. Adventurous? Try it with Japanese-style beef dishes, Chinese crispy duck, macaroni & cheese, bacon & eggs.

13.5 % alcohol pH 3.42

TA 5.8 g/L RS 1.2 g/L

CSPC 396521 400 6-pack cases produced.

Decant and drink now, or cellar for enjoyment
from 2025 - 2030.

