



The Architect 2014

Just when we thought we were in for an easy harvest the weather gods turned. It is always very important in Orange to be on top of your game, regarding viticulture. We decided to harvest before the majority of the rain came which resulted in quite low alcohols in the wine.

We harvested in towards the end of February. After tasting the juice we decided to leave a lot of the solid sand not racked at all. We also decided not to take a press cut and leave as much interest in the juice as we could. The juice was fermented using indigenous (wild) yeast in a mix of older oak and tank.

During ageing we continuously stirred the lees to generate as much texture and interest as possible. I am very impressed with the results in the end, even though the fruit was harvested sooner than anticipated. Even with such low alcohol it is amazing how much personality it has while remaining delicate and true to the vintage.

Specifications

pH: 3.45

TA: 5.0

Alcohol: 11.5%

Ageing: Mainly older oak, portion in tank. 10 months in barrel

Cellaring: Up to 6 years

Tasting: Light pale straw, white peach and citrus flavours with an underlying minerality and acidity that carries the palate. There is a soft texture and interest on the palate from the lees stirring during ageing.