

Odi-X 2022 zweigelt dornfelder

Woodsy, pine and cedar undergrowth (sous bois), brambly blackberry, campfire, inky, lavender, rose and leather. Palate is lean and tart fruit. Pomegranate, mulberry and sour blueberry.

Cases produced: 120 Harvested: 30th September 2022

Varietal: 54% Zweigelt; 46% Dornfelder

Brix: 18.5

Fruit: ripe and clean at 13°C Yield: 1.5 metric tonnes per acre

Vineyard: Glenview Vineyard, Short Hills Bench, Ontario (elevation 397 ft). 8th generation family farmers now specialising in wine grapes. Organically composted with permanent cover crops.

Climate: continental

Soils: clay loam

Age of vines: 21 years

Training: low cordon vertical shoot positioning

Irrigation: dry farming

Growing season: 2022 was a disastrous year for yields following extensive vine winter damage across Ontario. The growing season and harvest period were actually very favourable and while yields were very low, quality of berries was exceptional and scarcity of wines will be a real factor for the 2022 vintage. The wines of 2022 are already showing great fruit, depth and lots of energy.

Harvested: by hand; table sort

Pressing: 1 hour gentle cycle

Yeast type: wild, ambient

Fermentation: Co-fermented, 50% whole-cluster. Two-day cold soak followed by a 10-day primary fermentation: 8 days on skins and 2 days off skins in ceramic egg. Gentle punch-downs and pump-overs were employed when needed to keep the cap healthy and to extract flavour and structure. 100% of the wine went through malolactic fermentation, taking 3 weeks to complete.

Elevage: Rested in ceramic egg for 7 months on fine lees (no stirring).

Fining: unfinned

Filtration: unfiltered

Bottle age before release: 8 months

Closure type: Diam 5 cork composite

ABV: 11.1%

RS: 1.4g/L

TA: 6.4g/L

pH: 3.6

So2: 9ppm free

