

TASTING

NOTES



2013 TOSQ ENTWINED

TOSQ Entwined is a single vineyard wine. It is made from the grape variety Flora, a cross between Gewurztraminer and Semillon, originally developed in California in the 1930's. Entwined is our first 'natural wine' – a wine-making response to our organic management of the vineyard, and the particular characteristics of this unusual grape, where we feel much of its intrigue lies locked up in the skins.

"A delicate bouquet of floral and exotic spicy notes, and a complex palate of white peach, lemon and lime with hints of ginger combine to create a textural, dry wine of elegance and precision. A wine to partner with fine food, especially fish, oysters, green olives and the vibrant fresh flavours of asian cuisine."

VINEYARD

No herbicides are used on the vineyard. The grapes are grown using composts, seaweed and teas to feed the vines and support the soil biology. They were carefully tended through the growing season, and harvested by hand on 14 April.

SOILS: The soils are comprised of sand and gravels, derived predominantly from greywacke and quartz schist parent material, interwoven with lenses of fine loess and silt.

VINE AGE: Planted 2001

VINE DENSITY: 3846/ha

VARIETY & CLONES: FLORA

ROOTSTOCK: All vines grafted onto rootstocks SO4,

TRELLISING: VSP

PRUNING: Spur pruned

WINEMAKING

This wine has had no additions of any kind in the making, we've just let the indigenous yeasts go to work. The grapes were foot-stomped, pressed and lightly settled, no sulphur added. The juice was then added back over the skins and fermented to dryness in barrel. A further period on lees contributed to the complexity and palate weight. Our winemakers Sarah-Kate Dineen and assistant Vanessa Robson have taken meticulous care to capture the aromatics and maintain the clean and precise characters of the wine. Unfined and unfiltered, the wine received minimal sulphur at bottling. Bottled March 2014.

HARVEST DATE: 14th April 2013

BRIX: 21.9

FINISHED WINE

PH: 2.95 gm/l

T/A: 8.3 g/l

GM/L RS: 2.0

ALC/VOL: 13.8%

