

TASTING

NOTES



2014 TOSQ ENTWINED

TOSQ Entwined is made from the grape variety Flora, a cross between Gewurztraminer and Semillon, originally developed in California in the 1930's. The 2014 Entwined is our first 'orange' wine - the result of extended skin contact, giving the wine an amber hue.

A striking translucent light mandarin orange colour, not crystal clear but with luminosity. On the nose, lifted ginger and oriental spices overlay subtle rockmelon, mandarin and white flower aromatics. The palate is both spicy and lively with fine tannic structure and acidity and just a hint of bitterness that is both salivating and refreshing. The wine is balanced imperceptibly by the sweetness of the fruit in a harmonious, seamless whole. The finish is long, spicy and creamy, holding your attention and intriguing with its complexity

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 2014.

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. The wine remained in contact with the skins for 5 months before being settled. It was bottled unfinned and unfiltered, with minimal sulphur.

HARVEST DATE: 14th April 2014

BRIX: 23.5

FINISHED WINE

PH: 3.45 gm/l

T/A: 6.2 g/l

GM/L RS: 0.11

ALC/VOL: 14.0%

