

TASTING

NOTES



## 2015 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 2015 Entwined has continued our exploration of this variety and the benefits of skin contact through fermentation and maturation, resulting in an intriguing dry wine of bright amber hue.

The wine is bright and textural, with a slightly salty character. It has lifted, floral aromatics overlying a complex palate, with hints of pink grapefruit, fennel seed and spice - an exotic and intriguing partner to fine food, particularly smoked or spiced seafood, nuts and aged cheeses.

### 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 the 19th 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, The juice was then added back over the skins and fermented to dryness in barrel. A portion was separated as free run juice to tank, in order to try and capture some of the variety's beautiful aromatics. The barrel portion remained in contact with the skins for 6 months, before undergoing malolactic fermentation in the spring. After pressing, the two portions were combined together again. The wine was settled and bottled unfinned and unfiltered with minimal sulphur (40ppm) in February 2016.

**HARVEST DATE:** 19th April 2015

**BRIX:** 24.4

#### FINISHED WINE

**PH:** 3.50

**T/A:** 6.1 g/l

**G/L RS:** 0.44

**ALC/VOL:** 13.8%

