

TASTING

NOTES



2016 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 2016 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.

Organic Wine

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

Pure Silver Medal Bragato Wine Awards 2017

VINEYARD

The vineyard is farmed organically. 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 the grapes were harvested by hand on the 26th 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

Fruit was destemmed to a stainless steel open topped tank. One barrel of juice was gravity drained off to ferment in an old barrique and the remainder of the juice was fermented on full skins in the stainless steel tank. The wine remained on skins for a total of approximately three months, after which it was hand pressed off skins and put to barrel, where it went through partial malolactic fermentation with lees stirring. The wine has had no filtration and has had no additions other than minimal sulphur at bottling.

HARVEST DATE: 26th April 2016

BRIX: 24.4

FINISHED WINE

PH: 3.5

T/A: 6.1 g/l

G/L RS: 0.44

ALC/VOL: 14%

