



COLLECTOR SERIES 2017 OLD VINES FOCH RESERVE



WINEMAKING.....

These grapes were hand harvested at our estate vineyard. 30 days on skins maximizes colour, with fermentation in 100% new American oak barrels for added complexity. Aged 20 months in barrel before blending and bottling.

WINE STYLE.....

In the past decade, our Old Vines Foch Reserve has developed a strong following. These grapes are from vines originally planted by Richard Stewart Jr. more than 50 years ago, creating a complex wine with profound intensity.

TASTING NOTES.....

Aromas of vanilla and cherry mix with signature old vines savoury characteristics of black olives, sage, hay, dark fruit, coffee and molasses. A juicy cherry and cranberry palate with medium body, intense flavours and a persistent finish.

PERFECT PAIRINGS.....

Try pairing with bold, hearty dishes including roasted game meats such as bison short ribs or wine braised lamb shanks.

TECHNICAL NOTES

Alc. by volume: 13.5%
Total acidity: 6.4 g/l
Residual sweetness: <1.0 g/l
Sweetness code: 0
SKU code: 639666
UPC code: 778856217216
Date bottled: July 24, 2019
Case volume: 361

CELLARING NOTES: Enjoy now through 2026.