

# WINE PROFILE

## Lagar de Macedos 2003

### GROWING SEASON

A cold and wet winter proceeded an uninterrupted spring and summer of dry and hot weather. A mere 24mm of rain fell between April and July. This was quite a dramatic change to an average rainfall of 90 mm in the equivalent period since 2000. These conditions were further accentuated by a sudden rise in daytime (over 42 C) and night time (over 30C) temperatures during the first two weeks of August. As a result, an already advanced maturity came to a sudden halt, as the vine "shutdown" in the face of this adversity. Only in the last week in August when temperatures fell to average levels, did the vines come out of dormancy and resume their advance towards full ripeness. In this they were helped wonderfully by a cool month of September.

### HARVEST TIME

#### Vintage

To achieve the highest possible phenolic maturity we delayed harvest until the 18th. Hot and dry conditions prevailed at harvest resulting in very concentrated fruit and must weight of between 26-27 Brix.

#### Grape handling

Picked in the early morning in small ventilated boxes, the grapes underwent a rigorous triage and entered the lagares at 16C for treading.

#### Vinification

Crushed and trodden for 9 days in lagar, fermented 'naturally' and racked at 1009 density. Residual fermentation and malolactic completed in stainless steel vats over 40 days.

### DEVELOPMENT

Racked into Allier new oak barriques in January 2004 for 15 months. It was bottled (unfiltered) in 2006. It has been cellared at the quinta for an extended period before release.

### RELEASE PRODUCTION

Release: June 2010  
Production: 2,000 bottles

### WINEMAKER'S VIEW

This was a year of extremes. Temperatures were uniformly high throughout most of the ripening season, which together with near-arid conditions in spring and summer produced exceptional levels of phenolic ripeness and structure. The challenge was to avoid over-ripeness and troublesome levels of residual sugar during the wine's development. Our 2003 was made at the peak of ripeness and concentration yet with a lively freshness. At the same time its full tannins of chewy oak and spice help provide a perfect structural counter-balance. It is, we feel, a great "ambassador" for its terroir, a wine to decant and savour and a true heavyweight which will last the course over the next 10-15 years.



Quinta de  
Macedos