

WINE PROFILE

Quinta de Macedos 2005

GROWING SEASON

This was another dry year at Macedos. The winter and spring seasons saw very little rainfall. Following on from earlier dry years of 2003 and 2004 it meant that the top soil held very little moisture which helped produce a trouble a free flowering and fruit set. June, July and August were hot and dry months. Veraison was first observed in "Block B" on the 3rd July

HARVEST TIME

Vintage

We were able to pick early, starting on the 2nd September in Block B and finishing on the 5th in Block G. Full maturation was significantly earlier this year and the berries were showing a wonderful concentration of flavour and ripeness.

Grape handling

Picked in the early morning in small ventilated boxes, the grapes underwent a rigorous triage and entered the lagares at 17C for initial maceration and treading.

Vinification

Roller crushed and then foot trodden for 20 men - hours in our granite lagares, it fermented "naturally" for 9 days. It was run off at 1010 on the 16th, pressed, and blended into Steel Vats for prolonged residual fermentation and Malolactic.

DEVELOPMENT

Racked into Allier new Oak barriques in February 2006 for 22 months. It was bottled (unfiltered) in April 2008. Released after a further 10 months bottle development.

RELEASE PRODUCTION

2,300 bottles

WINEMAKER'S VIEW

Despite a 3rd consecutive dry year in the vineyard, the wine shows great balance and freshness. It has an elegant, bold structure with a rich developed bouquet of dense primary black fruit and spice.

Quinta de
Macedos

