



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

TINHORN CREEK
The Creek 2014

\$55.99*

* Suggested retail price

	Product code	138432
	Format	6x750ml
	Listing type	Domestic
	Country	Canada
	Regulated designation	Vintners quality alliance (VQA)
	Region	British Columbia
	Subregion	Okanagan Valley
	Classification	Estate bottled
	Varietal(s)	Cabernet Sauvignon 53%
	Varietal(s)	Merlot 19%
	Varietal(s)	Cabernet Franc 17%
	Varietal(s)	Malbec 9%
	Varietal(s)	Petit Verdot 2%
	Alcohol Level	14%
	Color	Red
	Sugar	Dry
	Closure type	Metal screw cap
	Aging vessel type	40% new French and Hungarian oak barrels
	Length of aging	24 months
	Total acidity	6.90 g/l
	PH	3.78

ABOUT THIS WINERY

Established by the Shaunessy and Oldfield families on the South Okanagan's legendary Golden Mile Bench in 1993, Tinhorn Creek is a very special winegrowing project, comprising 150 acres of spectacular vineyards in two distinct areas, one on either side of the valley. The two vineyards have significantly different soils, exposures, and microclimates. This is a big advantage, providing the opportunity to cultivate a wide range of grape varieties.

TASTING NOTES

Beautiful garnet red colour showing barrel ageing to perfection, with a youthful appearance. Nose opens with chocolate and black currant, cassis liquor, and blueberry pie. The wine has wonderful balance of power and elegance, with layers of chocolate and fresh red and black fruits. The finish is long and supple making this wine approachable now, but the acidity and tannin will go the distance and will reward significant cellaring.

VITICULTURAL NOTES

Hot and dry summer, typical of the South Okanagan, but with a cool October allowing picking of Bordeaux varieties at the end of October. Sales Representative - The three main varieties come from the Diamondback Vineyard on the Black Sage Bench, which has

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free draining sandy soil, giving the wine plenty of power and intensity, with smooth tannins.

WINEMAKING NOTES

The grapes were destemmed and partially crushed, leaving some whole berries and pumped to open-top fermenters and stainless steel tanks. For some blocks special cold tolerant yeast strains are used and wines are fermented quite cool (~10-11C), while others are allowed to ferment naturally with no added yeast. Wines were then pressed and racked for malolactic fermentation and ageing.



- 94 Points -
John Schreiner

- 92 Points -
Rick VanSickle

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