

THOUSAND CANDLES – GATHERING FIELD RED BLEND

Victoria



APPELLATION: Yarra Valley

BLEND: Merlot (50%), Cabernet Sauvignon (37%), Cabernet Franc (12%)

WINEMAKER: Stuart Proud

VINEYARD: _____

The vineyards are located in the heart of the Yarra Valley, a relatively cool region north east of Melbourne. There are two dominant soil types across the property, topsoil is silty clay loam, derived from the ancient sandstone of the Great Dividing Range. Sub-soil is clay. The vines are relatively young, planted in 2011 and 2012. Vines are planted at high density, at around 7,350 vines per hectare.

VITICULTURE: _____

They focus on soil health: enabling the vines to better access water and nutrients; fight pathogens; and increase root growth. By understanding the soil and having a diverse range of beneficial microbes, the vines are better able to buffer themselves against extreme weather – drought or dry spells. A holistic approach, looking after the vines, growing grass and clovers under-vine creates a diverse and healthy system. This biological approach to farming means they don't need to rely on herbicides or synthetic fertilisers.

WINEMAKING: _____

The grapes were harvested by hand. Fruit is hand sorted, de-stemmed and lightly crushed into open-top fermenters. Fermentation takes around 3 weeks, with occasional pumping over. All the varieties are fermented separately, then aged for 7 months in neutral oak barriques and hogsheads. Bottling with minimal Sulphur, no fining nor filtration, takes place in November.

WEBSITE: <http://thousandcandles.com.au/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Bright, dark fruit on the nose. The palate is tightly structured, displaying dark berries, sweet fruit and a hint of cedar. The finish is long with beautiful fine-grained tannins. It's approachable now but if you keep it for 3-6 years it could be even better! Match with chargrilled steak or strong cheeses.