



Deep Creek Wine Estate - 2005 Deep Creek Zweigelt Estate

Multiple International Gold and Silver medal winner



Zweigelt is a rare grape variety in the Okanagan Valley and it is very well suited to the Okanagan's dry, continental climate. A native to Austria, where it was developed in 1920 by crossing two local varieties: Blaufränkisch (also known as Lemberger) and St. Laurent, Zweigelt is now one of the most widely planted reds in Austria, but it hardly grown outside of that country. It was named after Prof. Dr. Zweigelt, the director of the research institute where the grape variety was developed. The grapes for this wine were first planted in B.C. in 1999 at our Deep Creek Estate property. Since then the wine started out as a light to medium body red. In the early years it has been an unoaked spicy fruity wine. Today this wine is a full body red which tastes great when oaked. It's spicy fruit forward taste makes it a perfect candidate for pairing with all kinds of meats. Our favoured pairing is with wild game.

The grapes were harvested Oct. 27th at an average of 24.1% sugar, and fermented on the skins for 14 days, giving the juice a deep ruby red colour, with a characteristic bluish tinge. It was aged for 18 month in one vintage medium tossed Opus One French Oak barrels in which it went through malolactic fermentation.

Harvest	October 27th 2005
Avg.sugar	24.1
Bottling	December 5th 2007
Cases	52
Alc/Vol	13.6 %
Residual sugar	1.0 g/l
Acid	6.0 g/l
Cellar Potential	until at least 2020

Raspberry, blackberry and cocoa notes dominate the aromas, with background hints of leather and nutmeg. Lightly oaked it has a hint of vanilla with a dry finish and soft tannins – this makes it a natural match with many kinds of dishes. It's mouth-filling, smooth and yet fruit-forward character will make a wonderful match with many wild game and even seafood dishes, especially if the flavours are bold. Southeast Asian and Mediterranean dishes are also excellent companions to this unique wine, as are sharp cheeses like aged cheddar and Asiago.

This marks Deep Creek's fifth vintage of Zweigelt, in both the oak-aged and unoaked styles. The wine has enjoyed tremendous popularity among our customers, and has been a consistent medal-winner. When still young, it will benefit from some air contact; letting the wine breathe and decanting it will improve its flavours. Winemaker Jason Parkes expects this wine to drink well and keep improving from now until at least 2020. All winemaking practises at Hainle Vineyards are natural chemical and additive free to the Huber Family Wine Purity Law of 1857 and therefore stricter than international organic standards. It also means low sulphite levels, less than 20% of the organic legal amount with minimal fining and filtration.