



Deep Creek Wine Estate - 2006 Zweigelt Estate Series

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. 14th at an average of 23.9% 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 13 month in one vintage medium tossed Opus One French Oak barrels in which it went through malolactic fermentation.

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 sixth 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.

Harvest	October 14th 2006
Avg.sugar	23.9%
Bottling	December 5th 2007
Cases	73
Alc/Vol	13.0 %
Residual sugar	1.0 g/l
Acid	5.0 g/l
Cellar Potential	15 years +