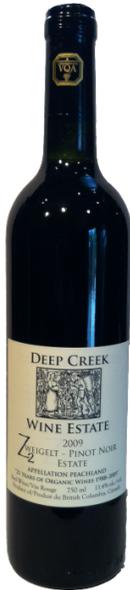




Deep Creek Wine Estate - 2009 Z2 Zweigelt/Pinot Noir

Z2 Zweigelt-Pinot Noir



The success and overwhelming popularity of Hainle Vineyards' Zweigelt releases over the past years has led the winery team to use this native Austrian red grape variety as a defining influence in two blends. First came our "Z3," made up of Pinot Noir, Zweigelt and Merlot, which is already garnering high praise. Both the fruit-forward and racy character of the Zweigelt and the spicy, earthy and light-bodied structure of our Signature Pinot Noirs inspired the "Z2".

Zweigelt grapes from our Deep Creek Vineyards were harvested between Oct. 27th and Nov. 1st, at an average sugar level of 24.1%, and fermented on the skins for 10 days. The Pinot Noir grapes were harvested from the same vineyards on Oct. 19th and 22nd at 23.2% sugar, with a fermentation and maceration on the skins that lasted 14 days. All winemaking practises at Hainle Vineyards are to international organic standards. This means low sulphite levels, and minimal fining and filtration. Both the Zweigelt and the Pinot Noir went through malolactic fermentation, which emphasizes the wine's softness and builds complexity. Aging was done for 12 month in one vintage medium toast French oak, bringing out the wine's fruit and round structure with a hint of vanilla.

At 80% of the blend, the Zweigelt provides the top notes of blackberry, raspberry and cocoa, with a lingering impression of fruit on the palate. The 20% Pinot Noir adds earthiness, nice structure and great balance to the blend, giving it a very good long finish and silkiness. The wine matches beautifully with red meats and game, tomato-based sauces and stews, hard, aged cheeses, and chocolate desserts. It is drinking very well now. We expect it to last in the cellar until at least 2020.

Bottling: June 2011, 215 cases. 13.4% alc/vol, 1.0 g/l residual sugar (completely dry), 6.0 g/l acid.

This wine is sold directly at the winery, in a number of selected Private wine stores.

Harvest	Nov 5 2009
Avg.sugar	24.1
Bottling	June 2011
Cases	250
Alc/Vol	13.4 %
Residual sugar	1.0 g/l
Acid	6.0 g/l
Cellar Potential	20 year