

LE VIEUX PIN

Retouche 2015

THE WINEMAKERS NOTES

A mere 211 cases (6 barrels) of Retouche is made in 2015. Retouche pays homage to the historical practice of “Hermitaging” wines in Bordeaux during the 1800’s. Winemakers in Bordeaux added Syrah (often from the famous vineyards in Hermitage) to their wines to add warmth, roundness and comfort-characters sometimes missing from the structured, powerful Cabernet Sauvignon and Bordeaux Blends in general.


It would be incorrect to simply call Retouche a Cab/Merlot/Syrah (CMS as they call it in parts of the new world). Not just any Syrah would do. It had to be the right parcel added to our Bordeaux blend so it would sit invisibly behind the Cabernet/Merlot blend filling in the gaps. Think of Syrah acting as invisible marionette strings to bring cabernet to life. After all, it wasn’t until the late 1900s that the world learned about this fraudulent practice in Bordeaux.

RECOMMENDED FOOD PAIRING

South Western French dishes are a natural fit with the slightly spicy flavours of the Pyrenees. Braised rabbit and prune, sweet- breads and Perigord black truffles are all lovely matches.

THE DETAILS

GRAPE VARIETY:	<i>28% Cabernet Franc, 28% Cabernet Sauvignon, 12% Merlot and 32% Syrah</i>
GROWN:	<i>Wapogo Lake district, Black Sage Bench</i>
VINEYARD:	<i>Various</i>
SOIL TYPE:	<i>Varied</i>
AGE OF VINES:	<i>7 to 30 years old; most in their late teens</i>
YIELD:	<i>Average of 3.3 tons/acre</i>
PRODUCTION SIZE:	<i>211 cases</i>
ALCOHOL:	<i>14.40%</i>
CLARIFICATION:	<i>Unfined, lightly filtered</i>
AGING:	<i>19 months in 100% French oak barrels, 28% new</i>

	
VINTAGE	<i>2015</i>
GROWN	<i>88% Wapogo Lake district 14% Black Sage Bench</i>
TONS PER ACRE	<i>3.3</i>
CÉPAGE	<i>38% Syrah, 28% Cabernet Franc, 28% Cabernet Sauvignon, 12% Merlot</i>
CLARIFICATION	<i>Unfined, lightly filtered</i>
AGING	<i>19 months in French oak barrels, 28% new</i>
PRODUCTION	<i>211 cases</i>