

Black Squirrel 2015

Dry Red Wine – Protected Geographical Indication Macedonia

Grape Variety: Xinomavro

Region: Naoussa vineyards at Polla Nera (c. 250m elevation). The vines are linear; yield is below nine tonnes per hectare. Well-drained sandy clay soil. The climate is characterised by rainy and cold winters, sometimes with plenty of snowfall, a cool spring with some rains, and dry summers.

Harvest: Usually during the last ten days of September; early October in late vintages.

Vinification: Red vinification for three weeks; during the first week, the temperature remains at or below 15°C. The temperature is then raised to 25–28°C, and the frequency of pumping over decreases as maceration advances. The wine then spends six months on its lees in the presence of oxygen to round off Xinomavro's tannins.

Characteristics: Bright light red, typical of this grape variety. The nose is intensely aromatic, with hints of ripe red fruit and spice. Tannins are present in the mouth but they are very well integrated, and a pleasant acidity underpins the fresh and aromatic character of this wine. Long, deliciously complex aftertaste.

Food Pairing: Loves red and grilled meat; equally good with lighter Mediterranean flavours. Enjoyable with yellow cheese, or by itself, lightly chilled.

Profile

Youthful, cosmopolitan; an easily pronounced name for international consumers