



OVIDIUS 2021

WINEMAKER'S NOTES

WINEMAKER: CRAIG McNAUGHT

The name pays homage to the Roman poet, Ovid, who is quoted on the front label of this wine: *"Chance is always powerful. Let your hook be always cast; in the pool where you least expect it there will be a fish."*

Tempranillo has become an absolute revelation for Stony Brook. As we learn more about this scarce grape each year, the wine seems to become more and more refined. Harvested in early February, each bunch was meticulously hand-picked, hand-sorted and destemmed before a 4 day pre-ferment cold soak. The wine was taken to 70% new oak barrels for malolactic fermentation and maturation for 24 months before bottling. 2021 was a spectacular vintage for this wine.

TASTING NOTES

The nose is robust with generous, ripe dark fruit; black cherry and rose. The oak plays an important supporting role, both with the aromatics and the palate. The wine is bold and rich, but at the same time bright and effortlessly structured. Firm, savoury tannins lead into a remarkably long, textured finish. Cellar for up to 20 years from vintage.

ANALYSIS

Alcohol:	13.73 %
Sugar:	2.7 g/l
Acidity:	6.9 g/l
pH:	3.43

