



RUIT HORA 2017

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GRAPES: Merlot 65%, Cabernet Sauvignon 25%, Syrah 5%, Petit Verdot 5%.

GROWING YEAR: In 2017, the dry, mild winter resulted in an early budbreak. Both spring and summer were dry and warm, with a total lack of rain. Tropical temperatures held sway throughout August, bringing forward to 20 August the harvest for some Merlot vineyards; harvest concluded in the final third of September, with the latest-ripening variety, Cabernet Sauvignon. The season's overall weather conditions brought a significant reduction in crop-load, but ensured superb-quality fruit.

VINIFICATION: The varieties and vineyard parcels were hand-picked individually into 12kg-crates, with the clusters quality-selected before the berries were de-stemmed. The must went to stainless steel tanks for a 2-week, controlled-temperature fermentation. After malolactic fermentation, the wine was raked into French oak barrels, where it matured for over 18 months. The various lots of wine were then assembled into the final blend, and the wine aged a further six months in the bottle.

SENSORY PROFILE: Appearing a lively ruby, Ruit Hora exhibits a broad, deep nose, with generous draughts of wild blackberry and blackcurrant. It is remarkably balanced in the mouth, showcasing a silky duet between perfectly-integrated tannins and a crisp acidity, while a progression of rich fruit is infused with a hint of spice. Its complex aromatics ensure and support a near-endless finish.

SIZE: 375 ml demi, 750 ml standard botte, and 1.5 l. magnum.