



ROAD 13



2019 JACKPOT 5TH ELEMENT

FIELD REPORT

The 2019 vintage started with a very warm spring and summer, providing excellent growth through veraison. The fall temperatures were cooler allowing for a slower ripening season. This resulted in wines with lower alcohol, ripe fruit notes and crisp, balanced acidity.

WINEMAKER'S NOTES

This is a Merlot dominant Bordeaux blend with Syrah added to the mix. The grapes for this wine were sourced from our best-producing vineyards and then selected from the best of the barrels in the cellar. All grapes were separately hand-harvested and sorted before gentle destemming to keep berries whole, then fermented and kept on skins for 28 days before pressing. The wines were then aged 18 months in French and American oak barrels (35% new oak barrels) before final blending and bottling.

TASTING NOTES

This wine is all about elegant power and balance. Ripe flavours of black cherry, currants, blackberry and dark plum cake together with BIG smooth tannins that seduce to a lengthy, complex finish that leave you wanting more.

PERFECT PAIRINGS

Drink now or age for 5-10 years in your cellar. Pair with grilled red meats like BBQ beef ribs, T-bone steak or Roast Beef.

BLEND

39% MERLOT, 37% SYRAH,
13% MALBEC, 7% CABERNET
FRANC, 3% PETIT VERDOT,
1% CABERNET SAUVIGNON

CHEMISTRY

PH 3.40 TA 6.7 G/L
ALC 14.6% RS 3.4 G/L

PRODUCTION

1669 CASES
SKU 045922