

# LITTLE ENGINE

W I N E S

## 2016 UNION



Production: 572 cases  
Alcohol: 14.9%  
pH: 3.72

### VITICULTURE NOTES

The 2016 growing season started very early with unusually warm April weather. Bud break was about mid-April and we had vigorous vine growth through June. Canopy management was key to ensure air flow and to give adequate bunch exposure where required. September and October warmed up and were mostly dry, allowing grapes to extend their ripening time on the vine. Early season leaf removal ensured good bunch exposure for optimum phenolic ripeness.

### WINEMAKING NOTES

Hand harvested, de-stemmed and minimally crushed into one-tonne fermenters to encourage a high percentage of whole berries. After a few days cold soak, the musts are gradually warmed up to initiate a natural or directed fermentation. Hand plunging is used to keep the cap moist and to ensure colour and tannin extraction. The total maceration time is approximately 3 weeks. The wines are drained and pressed off just before dryness, and tank settled prior to going to barrel. The 2016 Union undergoes spontaneous malolactic fermentation and matures in French Oak barrels (26% new) for 15 months. The blend is made and then returned to barrel to mature another 10 months before racking prior to bottling.

Merlot (48%), Cabernet Sauvignon (27%), Cabernet Franc (20%), and Malbec (5%).

### TASTING NOTES & SUGGESTED CELLARING

Vibrant aromas of black cherry, blackberry and a hint of blueberry with savoury notes and spice. Up front flavours of stewed fruits and plum backed by a full mid-palate lead to structured yet approachable tannins, creating a slightly silky texture. A whiff of earthy coffee tones help round out its refined finish – look to cleanse the palate with a bite of heavier cuisine.

Enjoy now through 2026 under ideal cellaring conditions.

### CULINARY INSPIRATION

Rosemary & garlic crusted Leg of Lamb roast with baby Spring vegetable sauté, seasoned barley, braised red onion & red wine reduction.