HOWARD'S FOLLY

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# THE 2012 SONHADOR TINTO

**Grape Varieties**
50% Syrah, 40% Alicante Bouchet, 10% Touriga Nacional

**Harvest Information**
Handpicked/ transported in 15 Kgs plastic crates. Yeld: Approx 4-6 tons/ha.

**Vinification**
The grapes were picked in excelent conditions, with good sugar and acid balance. The established HF varieties of Syrah, Touriga Nacional and Alicante Bouchet were picked and vinified separately, for added complexity in the final blend.

**Crushing**
Destalked prior to gentle crushing.

**Tanks**
Small 15 tons fermenters with regular pump-overs and delastage. Temperatura: 24°C a 27°C.

**Ageing/Finishing**
9 months in used French and American oak barrels. Blended and bottled in April 2014.

**Winemaker's Notes**
Aromas of dark berry fruits with smoke and chocolate notes. Smooth, full bodied and well balanced with a compact tannin structure.

**Serving Temperature**
16-18ºC

| Bottling Date | Alcohol | Total Acidity | Volatile Acidity |
|---|---|---|---|
| April 2014 | 14% | 5.3 g/1 | 0.4 g/1 |

Howard's Folly is a small producer of wine from the Alentejo region of Portugal.
The winemaker, David Baverstock, is an Australian by nationality but long time Portuguese resident who is credited with revolutionizing the Portuguese wine industry by introducing new world techniques to old world material. He has won the Portuguese Red Wine Trophy at both the 1999 and 2002 International Wine Challenges, as well as winemaker of the year (Portugal) 1999, the first non Portuguese Winemaker to do so. He is the head winemaker for the world famous Herdade do Esporão.