



HOWARD'S FOLLY

2013 WINEMAKER'S CHOICE

**Grapes:**

40% Syrah, 30% Alicante Bouschet, 20% Aragonez, 10% Touriga Nacional.

Region:

Produced in Portalegre to the north east of the Alentejo on the granite foothills of the São Mamede mountains, where cooler temperatures, along with many old vines, gives complexity and freshness.

Harvest information:

Handpicked /transported in 15kg plastic crates. Yield: Approx 4-6 tons/ha.

Vinification:

Destalked prior to gentle crushing.

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

Ageing/Finishing:

9 months in used French and American oak barrels. Blended and bottled in April 2014.

Bottled in June 2015

Winemaker's Notes:

Complex aromas of dark berries and plum fruits.

Firm, well structured palate with vibrant fruit and good finishing acidity. Good bottle ageing potential.

Alcohol
14%

Total acidity
5,3 gm/l

Volatile acidity
0,56 gm/l

pH
3,44

Total sulfur
66 mg/dm³

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.