HOWARD'S FOLLY

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THE 2012 SONHADOR TINTO

Grape Varieties
50% Syrah, 40% Alicante Bouschet, 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. Temperature: 24ºC a 27ºC.

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

HF

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.