

2014 EQUULEUS PAUL BOSCH ESTATE VINEYARD VQA – ST. DAVID'S BENCH



PAUL BOSCH and AMÉLIE BOURY'S WINEMAKER'S NOTES

Our flagship red wine, Equuleus is a classically styled blend of 50% Cabernet Sauvignon, 25% Cabernet Franc and 25% Merlot. But we don't make it every year. To be considered an "Equuleus year" each of the three grape varieties must have achieved at least 23.5° Brix at harvest. This 2014 is the follow-up to the 2012 vintage, Ontario Wine Awards "Red Wine of the Year" in 2017. Aged for 16 months in 1/3 new French oak, 2/3 in non-new French oak then the blend rests in French oak casks for several months. The result is rich and complex with flavours of cassis and dark chocolate. Equuleus is ready to drink now, but will continue to develop in the bottle for at least another 5-10 years.

The name Equuleus comes from the "Little Horse" constellation, best seen when it rises in the night sky every September, the traditional start of our harvest. This equine symbol celebrates Paul's other passion – Egyptian Arabian horses which are stabled at the Paul Bosch Estate, the Bosch family's home vineyard.

MIGUEL FONTALVO'S VINEYARD MANAGER'S NOTES

The vineyard block where Equuleus is grown is very special. The vines were planted in 1984 and surround the stables. Two sides of the block are bounded by a stand of trees which act as a wind block which helps drive up the temperatures a few degrees as compared to the rest of the vineyard. This combined with careful yield management results in fully mature grapes at harvest. An added bonus is the extra compost available from the stalls which is routinely spread amongst only these vines.

MICHÈLE BOSCH'S FOOD PAIRINGS NOTES

This wine is luscious and full-bodied. Prime rib roast, Yorkshire pudding and root vegetables immediately comes to mind but I've been known to enjoy Equuleus with just about anything... roasted rack of lamb, BBQ steak, double cut veal chop, etc. This wine deserves a partner with as much oomph and class as it has.

NEW RELEASE!

TECHNICAL NOTES

HARVEST DATE	November 2
ALCOHOL	13%
BRIX AT HARVEST	24.0°
PH	3.53
TOTAL ACIDITY	5.8
CASES PRODUCED	512
SUGAR CODE	0.2 g/L
LCBO #	319525
PRICE	\$45.00 / 750ml

"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"
the Bosch family