



Hochar Père et Fils Red 2014

Hochar Père et Fils is sourced from specially selected vineyards near the village of Aana in the Bekaa Valley, characterised by deep, gravelly soil over a limestone base. Low yields (25-30 hectolitres per hectare) result in concentrated wine and the altitude keeps the average yearly temperature at around 25 ° C, encompassing cold, snowy winters, mild springs and hot summers.

The 2014 is a blend of Cinsault (50%), Grenache (35%) and Cabernet Sauvignon (15%). The grapes were fermented at temperatures between 27 °C to 30 °C, with maceration in cement vats, followed by 6 to 9 months in French Nevers oak barrels. It was blended in the spring of 2016 and bottled later in the same year.

The year 2014 will go down in Lebanese viticulture history but not, as might be expected for its vines or wines, but for the weather – it has been the only year where records and, indeed memories, show that the mountains in Lebanon failed to turn white with snow! February and March were the driest, in fact it seemed that the winter was an extension of the summer of 2013. April, May, June and July, where buds open, flower and veraison occurs were perfect for vines but with one very important element missing for summer survival – water. Cinsault was particularly low in yield, intense in flavours and harvested after the Grenache for the first time. Sugar content in the Cabernet Sauvignon rose drastically while acidity was stable and the high sugar content caused the fermentation to be very slow. Carignan and Grenache were also slow to ferment and the grapes had a very dark colour, due to high phenolic maturation. Cinsault fermented normally with elegance and style and red fruit aromas dominated the Cinsault vats, a site of fragrance production!

The Hochar of this year is a dense, fruit packed wine – plums, mulberries and dates. Red cherry, chocolate and spice on the nose lead to dark fruit flavours and soft, smooth tannins. It is a well-structured and full bodied wine with great length.

