

## Homage to Hans Christian Andersen 2005

Hans Kristian Jorgensen, Cortés de Cima  
Appellation: Vinho Regional Alentejano

<b>Varietal:</b>	100% Syrah
<b>Total Acids:</b>	5.9
<b>Final pH:</b>	3.58
<b>Residual Sugars:</b>	3.3
<b>Alcohol:</b>	14.5 %
<b>Barrel ageing:</b>	7 months in French and American oak

Grown, produced and bottled at the family estate.  
Bottled unfiltered and filtered in June 2004  
Limited Edition Production: 10.000 bottles  
Release date: March 2005



### From the Back Label-

#### Homage to Hans Christian Andersen 2005

Three Danes have joined forces to create this special commemorative wine for the worldwide celebration of the 200<sup>th</sup> anniversary of the birth of the Danish storyteller Hans Christian Andersen - Hans Kristian Jorgensen, the winegrower at Cortés de Cima in Portugal, along with his cousin Karen Blincoe, the graphic designer and her daughter Anna, the artist.

In 1866 HC Andersen visited Portugal, which he referred to as 'the earthly paradise'. During his 3 month stay, he found inspiration for many stories, one of which 'The Toad' (original title - Skrubtudsen) has been incorporated into our label.

To mark his 200<sup>th</sup> anniversary, the 'HCA-abc' Foundation has been established to provide children and young people all over the world with opportunities to learn to read and write. Proceeds from sales of this wine will be donated to this fund to help in its humanitarian objectives.

### Vintage 2003

BUD BREAK was 6th March, accompanied by hot and dry Carnival weather. Flowering was first observed in the vineyard on May 11th. The heat was a delaying factor in the phenolic maturity of the grapes. Vindima (harvest) started 26th August under a slow tempo, as Hans carefully selected only the ripest areas in each field for harvest, leaving the rest for further maturing. In contrast to last year's freak September rains, this year's harvest was under the usual clement Alentejan skies, with only a single day of rain recorded. Last day of harvest was the 5th of October. Baumé averaged around 14,5.

### Vinification

Made exclusively from selected Syrah grapes hand picked at optimum maturity from chosen sites in our own vineyards. Fermented without stems under temperature control, frequent delestage, followed by extended skin maceration to enhance varietal fruit characters, and to provide tannin structure and balance. Aged for 7 months in French and American oak barrels.

### Our Winemaker's comments

This wine shows a deep purple red colour and the aroma is a vibrant array of soft fruits. The palate is a combination of subtle oak, good acidity and complex tannins. This is a well structured wine, with delicious soft plum and cherry flavours and a lingering finish. It is a fruit driven wine which is drinking well now but will improve with further cellaring.