



BORDER VINES 2017

VARIETIES:	71% CABERNET SAUVIGNON, 16% PETIT VERDOT, 7% MALBEC, 4% CARMÉNÈRE, 2% CABERNET FRANC
PRODUCTION:	1372 CASES
ALC./VOL.:	14.6%
OTHER:	pH 3.74, TA: 6.8 g/L, RS: 2.1 g/L
CSPC:	+ 783936

THE GRAPES

Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot and Carménère, are all red grape varieties that are known for being included in wines in the regions of Bordeaux, France. They are frequently blended together in varying amounts, depending on the characteristic of each grape, the terroir and the vintage, to form well-structured medium to full-bodied wines. As usual, Chris, our fab winemaker, followed his heart and palate in selecting the Bordeaux varieties to include in the blend. The aim of this wine is to showcase the best of what the season had to offer, and stay true to producing a well-rounded, delicious blend for all to enjoy.

VINTAGE REPORT

The 2017 growing season in Osoyoos did not deliver any significant deviations from the expected weather patterns. Spring was a little cooler and arrived a little later than usual, but summer delivered slightly above average temperatures with little rain which allowed the vineyards to catch up. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity although smoke taint was not a concern. Fall weather was average, with wide diurnal margins in the early fall and a cold snap in early November. On balance – a good typical Osoyoos growing season that delivered quality, well-balanced fruit at harvest.

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Osoyoos East Bench, Fernandes Vineyard
- Osoyoos East Bench, Saunders Vineyard
- Osoyoos East Bench, Pendergraft Vineyard
- Osoyoos East Bench, Stubb's Vineyard
- All Class 1 vineyard sites, south-west aspect and slope.

- Soils: sand to loamy sand, with silica and granite composition.
- Harvest date: many varieties picked on several days; overall mid-late October 2017
- Brix at harvest: averaged at 24.2 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Cool to warm red fermentation for the various varieties in the range of approx. 26°C to 30°C in variable capacity 5,000 L stainless steel fermenters
- Gentle pumpovers three times daily
- Cooperage: 225 L barriques; François Frère and Seguin Moreau. 20% new French oak, remainder – neutral barrels.
- Co-fermentation: NO
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Bottled: March 2019

TASTING NOTES

The 2017 Border Vines is a dry, medium to full-bodied red wine with medium ruby colour. Notes of cranberry, violet, nutmeg and cassis dominate on the nose. On the palate, this mouth-filling wine has good weight and intensity, a long finish and additional notes of gingerbread and orange rind. The wine has well-balanced structure with approachable tannins and oak components.

This vintage of Border Vines shows good concentration of flavour and is slightly more fruit driven than previous years. While approachable straight away, this wine will benefit from aging in the bottle over the next six to eight years.