



## BORDER VINES 2012

VARIETIES: 37% MERLOT, 22% CABERNET SAUVIGNON,  
15% MALBEC, 16% PETIT VERDOT,  
10% CARMENERE  
PRODUCTION: 1328 CASES  
ALC./VOL.: 13.8%  
OTHER: PH 3.79, TA: 5.6 G/L, RS: 1.8G/L

### VINEYARD

All of the fruit for the Border Vines blend is grown on the Osoyoos East Bench. There are now five distinct vineyards where the fruit for this wine is grown, all within a five minute tractor commute of one another. All of these vineyards are Class 1 sites with excellent south or west aspect and slope. The soil type of each vineyard varies slightly, but they can still all be classed as sandy to loamy-sand in composition.

### WINEMAKING

The 2012 growing season in the South Okanagan was textbook perfect and our vineyard blocks thrived throughout. As every year, we carefully managed our cropping levels to ensure no late season weather fluctuations would compromise the quality of our fruit.

The wines were fermented separately, in our 5,000 L stainless steel fermenters, with a thrice daily pumpover protocol. Once fermentation was complete, the wines were settled, racked and returned to tank. The wines then underwent a full malolactic fermentation in tank and were re-racked and transferred to barrels upon completion. The barrels used were all 225L barriques and approximately a third of the cooperage consisted of new French oak.

The individual component wines were racked from barrel and blended in early February of 2014. Bottling took place on April 10, 2014.

### TASTING NOTES

In the glass, this wine is a deep, dusky purple. On the nose, ripe plums and blackberries take centre stage against a background of black-currant, tobacco, cocoa and the occasional wild blueberry.

The palate follows the nose with rich plum, blackberry and additional notes of warm cedar and leather. Notes of cocoa and fresh mint join the fray as well. The texture is plush yet silky, and is supported by a well-integrated, refined tannin structure. The finish is long and intense.

