



CABERNET MERLOT 2012

VARIETIES: 50% CABERNET SAUVIGNON, 50% MERLOT
PRODUCTION: 834 CASES
ALC./VOL.: 14.3%
OTHER: PH 3.74, TA: 5.7 G/L, RS: 1.9G/L

VINEYARD

Our Cabernet Merlot combines the fruit from two Class 1 Osoyoos East Bench vineyard sites in one bottle. The Merlot was grown a short tractor commute from the winery by Darshan Dhaliwal and the Cabernet Sauvignon came from the Kelliher Vineyard.

WINEMAKING

The Cabernet Sauvignon grapes and the Merlot grapes were harvested and vinified separately. They were pressed and underwent fermentation in our 5000L stainless steel fermenters with frequent pumpovers to ensure full colour and tannin extraction.

Once fermentations were complete, the wines were settled, racked and returned to tank. Both wines underwent complete malolactic fermentation in tank.

Once the secondary fermentation was complete, the wines were transferred into French oak for maturation. We used 225L French oak barriques, 25% of which were new oak. After aging for just over a year, the wines were blended and bottled in April of 2014.

TASTING NOTES

This is the first release of a Cabernet Merlot for Moon Curser Vineyards. In the glass, the wine is a deep red running to purple. The nose is resplendent with dark fruit; ripe blackberries, black plums & Bing cherries with a whisper of caramel and earth.

The palate follows the nose displaying more showy ripe fruit. Accent flavours of black pepper, tobacco & cedar appear as well. The tannins are very smooth & a lively acidity gives this wine a muscular lushness that is very appealing. The finish is long and smooth with lovely notes of butterscotch and ripe cherries.

Enjoy this wine with a wide variety of meaty, wintery dishes, charcuterie and cheeses.

