BORDER VINES 2009

VARIETAL:	CABERNET SAUVIGNON 29%, MALBEC 23%, CARMENERE 23%, MERLOT 20%, CABERNET FRANC 4%, PETIT VERDOT 1%
PRODUCTION:	1325 CASES
ALC./VOL.:	14.3%
OTHER:	pH: 3.6, T.A. : 7.7g/L, RS: 2.2g/L

VINEYARD

We source the fruit for Border Vines from five different Osoyoos East Bench vineyards., two of which are under our care, and three of which belong to dedicated growers with whom we have worked for a number of years. All the vineyards are Class 1 sites with good south or west aspect and slope. While each of the vineyard's soil type varies slightly, they all can be generalized as sandy to loamy-sand with a silica and granite composition.

WINEMAKING

Each variety was fermented seperately. The Cabernet Franc and the Petit Verdot were fermented in 1 Ton fermenters because of their lot size. The other four varieties were fermented in 5000L fermenters (our standard size fermenter).

Once fermentation was complete, the wine was settled in stainless tanks and then transferred to barrel where full malolactic fermentation was completed. The wine was then reracked and returned to barrels for 18 months of maturation. About 25% of the cooperage (225 L barriques) used was new oak barriques, and of those new barriques, 40% were American barrels and 60% were French.

The majority of the wine was blended after the first 12 months of maturation. Final amounts of Carmenere and Merlot were blended in about a month before bottling, which took place in early March.

TASTING NOTES

The nose on this medium bodied, complex red wine reflect its concentration of ripe blackberry and dark cherry fruit notes, along with hints of cassis, black pepper and sweet spice. Well integrated oak character and fresh acidity provide the structure for the wine, so it is broad, but not soft, on the palate. The large percentage of Carmenere included in the blend contributes the notes of black pepper and sweet dried spice which marry well with the predominant black cherry and ripe dark fruit. The finish is long and without much tannic linger.