



## BORDER VINES 2016

VARIETIES: 44% CABERNET SAUVIGNON, 24% CABERNET FRANC,  
20% MALBEC, 7% PETIT VERDOT, 5% CARMÉNÈRE  
PRODUCTION: 1412 CASES  
ALC./VOL.: 14.7%  
OTHER: pH 3.76, TA: 6.3 g/L, RS: 2.7g/L  
CSPC: + 783936

### THE GRAPES

Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot and Carménère, 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 2016 growing season in Osoyoos was a fantastic one for late ripening red varieties. In Osoyoos, spring was early and hot, with early bud break and flowering. Summer started off a little cooler than expected but August was hot and dry leading to early veraison and a long and warm fall and harvest season. The luxurious ripening season resulted in excellent fruit, with well-balanced acid and sugar levels, and optimal physiological ripeness.

### VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Osoyoos East Bench, Fernandes
- Osoyoos East Bench, Pendergraft 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 earlier than normal
- Brix at harvest: 24.2 Brix average

### 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. 24°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 Saury. 20-25% new French Oak, remainder – neutral barrels.
- Cabernet Sauvignon only – post fermentation two-week soak
- Co-fermentation: NO
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Bottled: March 2018

### TASTING NOTES

The 2016 Border Vines is a dry, medium to full-bodied red wine with dark garnet colour. The nose consists of cherry, blackberry and black pepper. The palate follows the nose with blackcurrant, dark cherry, leather and a little spice. The wine has good structure with medium tannins and subtle influences from the oak.

This vintage of Border Vines shows good flavour concentration and is slightly more fruit driven than previous years. Approachable straight off the blocks, enjoy this wine now or over the next six to eight years.