



## CAB - CAB 2016

VARIETIES: 53% CABERNET SAUVIGNON, 47% CABERNET FRANC  
PRODUCTION: 53 KEGS (19.5L)  
ALC./VOL.: 14.5%  
OTHER: pH 3.81, TA: 6.4 g/L, RS: 2.5g/L  
CSPC: + 541995

### THE GRAPES

Cabernet Sauvignon and Cabernet Franc are both red grape varieties that are known for being included in wines in the regions of Bordeaux, France. Although one might think Cabernet Sauvignon is the big brother to Cabernet Franc due to its popularity around the world, in 1997 DNA showed that Cabernet Franc had crossed with Sauvignon Blanc to produce Cabernet Sauvignon. They do share many similarities in their character but Cabernet Franc tends to contribute more perfume notes of blackcurrants and violets and has less tannins which can help tame a blend with Cabernet Sauvignon. This blend of 53% Cabernet Sauvignon and 47% Cabernet Franc is a first for Moon Curser and exclusively available in kegs.

### 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, Fernandes Vineyard
- Osoyoos East Bench, Pendergraft Vineyard
- Class 1 vineyard sites, south-west aspect and slope.
- Soil: loamy sand with silica and granite composition.
- Harvest date: late October 2016
- Brix at harvest: 24.0 Brix average

### WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm red fermentation at approx. 28°C to 30°C in variable capacity 5,000 L stainless steel fermenters
- Pumpovers three times daily
- Cooperage: 225 L barriques; Saury and François Frères. 20-25% new French oak, remainder – neutral barrels.
- Co-fermentation: NO
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Kegged: February 2018

### TASTING NOTES

This is a medium-bodied, well-balanced wine that is medium garnet red in colour, with an elegant texture and good intensity. It has a strong nose of cassis and blackberry along with red and black cherry. On the palate, the lush notes of black fruit continue, with blackcurrant and dark cherry along with sweet spice and cedar. The oak influence is subtle and befitting the softer, medium tannic structure of this blend. This wine drinks well now. Since it is in keg format, it should only be stored for up to six years

