



BORDER VINES 2015

VARIETIES: 50% CABERNET SAUVIGNON, 39% MALBEC,
11% CARMÉNÈRE
PRODUCTION: 888 CASES
ALC./VOL.: 14.5%
OTHER: pH 3.7, TA: 6.17 g/L, RS: 1.09g/L

VINEYARD

Our Home Vineyard, Moon Curser Vineyard, and Fernandes Vineyard are the growing sites for all the grapes for this year's Border Vines. These vineyards are all located on the Osoyoos East Bench.

We experienced warmer growing conditions similar to years prior and an early, dry spring. At the height of summer the season was interrupted by forest fires. Although incredibly distressing, good vineyard management mitigated the smoke effect on the grapes. We dropped fruit for all three varieties, and carried out aggressive leaf thinning in order to minimize disease pressure. The cropping levels ended up at around 3.5 tons per acre for Cabernet Sauvignon and Carménère, with Malbec slightly higher at 3.75 tons per acre. We ended the season with good fruit from three different varieties with which we could make a great wine. We harvested the fruit between September 29th and October 24th with Brix levels ranging from 24.1 to 26.

WINEMAKING

The grapes were hand-picked and cluster sorted in the vineyard and sorted by hand on our sorting table a second time at the winery. The fruit was destemmed before fermentation and no varieties were crushed. As usual with our blends, each component of the wine was fermented separately.

After being delicately pressed and sent to the variable capacity 5000L stainless steel fermenting tanks, Malbec and Carménère underwent a shorter low temperature fermentation (20°C - 24°C) with Cabernet Sauvignon slightly higher at (24°C - 30°C).

Once the primary fermentation was complete, the wines were settled, racked and returned to tank (80%) and barrel (20%) for secondary (malolactic) fermentation. After malolactic fermentation finished, the wines were transferred to barrel to complete maturation for a weighted average of 14 months. Approximately 25% was new French oak and the remainder neutral older barrels. The new French oak barrels were all 225L from François Frères and Saury cooperages.

As in previous years, Chris, our fab winemaker, followed his heart and palate in selecting the Bordeaux varieties to include in the blend. This wine aims 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. The individual component wines were racked from barrel and blended in February 2017 then bottled in March 2017.

TASTING NOTES

The 2015 Border Vines is a dry, medium to full-bodied red wine with deep ruby colour. The nose consists of cassis, blackberry and licorice. The palate follows the nose with blueberry, some mint characteristics and a little spice. The wine has good structure, soft ripe tannin, and a textured palate weight creating an elegant mouthfeel.

This vintage of Border Vines shows good concentration and intensity supported by the robust structure of its main component Cabernet Sauvignon. We expect this wine to age beautifully up to eight years and possibly beyond.