



BORDER VINES 2018

VARIETIES: 69% CABERNET SAUVIGNON, 15% MALBEC,
10% PETIT VERDOT, 3% CARMÉNÈRE, 3% CABERNET FRANC
PRODUCTION: 14,129 litres (equivalent to 1,570 cases)
ALC./VOL.: 14.8%
OTHER: pH 3.73, TA: 6.0 g/L, RS: 3.0 g/L
CSPC: + 783936

THE GRAPES

Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot and Carménère are 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.

- 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 mid-late October 2018
- Brix at harvest: averaged at 24.5 Brix

VINTAGE REPORT

The 2018 growing season in Osoyoos delivered fruit of excellent quality. Spring was a little cooler and arrived a little later than usual, but summer brought above average temperatures with little rain which allowed the vines to catch up. Moderate temperatures and cooler nights towards the end of the summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity, although smoke taint was not a concern. Fall weather was as expected, with wide diurnal margins in the early fall, while remaining temperate in late fall. The season allowed for a balanced accumulation of sugars and acid, resulting in naturally balanced wines.

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm to hot red fermentation, dependent on variety; in the range of approx. 26°C to 30°C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frère, Seguin Moreau and Leroi. 31% new French oak, remainder – neutral barrels.
- Co-fermentation: NO
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2020

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Moon Curser Vineyard
- Osoyoos East Bench, Fernandes Vineyard
- Osoyoos East Bench, Saunders Vineyard
- Osoyoos East Bench, Pendergraft Vineyard
- Osoyoos East Bench, Stubb's Vineyard

TASTING NOTES

The 2018 Border Vines is a dry, medium to full-bodied red wine with a deep ruby colour. Notes of black cherry, cinnamon, blackberry and sweet tobacco leap out of the glass on the nose. On the palate, this mouth-filling wine has fantastic weight and naturally balanced acidity. The nose is complemented nicely by notes of lavender and violet on the palate, with a subtle hint of blueberry pie. This is a well-balanced wine with structured but approachable tannins and toasty oak framework. This vintage of Border Vines shows good concentration of flavour, while being quite drinkable immediately. This wine, while approachable in the glass straightaway, will benefit from aging in the bottle over the next five to eight years.