



BORDER VINES 2019

VARIETIES: 62% CABERNET SAUVIGNON, 15% CABERNET FRANC
9% PETIT VERDOT, 9% MALBEC, 5% CARMÉNÈRE

PRODUCTION: 11,986 litres (1,331 cases)

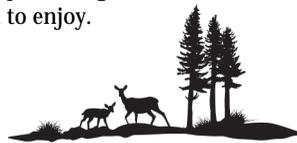
ALC./VOL.: 14.7%

OTHER: pH 3.80, TA: 7.4 g/L, RS: 1.0 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 and Christian, our fab winemakers, followed their hearts and palates 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

In 2019 spring arrived a little later than usual in Osoyoos, but was quite mild with temperatures just shy of 20°C. Summer brought high heat, with only small amounts of rain at appropriate times, allowing the vines to catch up from the late spring. Cooler temperatures towards the end of summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Heavy rainfall in early September, and a cold snap in early October provided some difficulties during harvest but did not affect the quality or integrity of Moon Curser grapes. This season allowed for incredible flavour development and balanced accumulation of sugars and acids, all amplified by the low fruit yields experienced in the Okanagan that year.

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Fernandes Vineyard
- Osoyoos East Bench, Pendergraft Vineyard
- All Class 1 vineyard sites, south-west aspect/slope.
- Soils: sand to loamy sand, with silica and granite.
- Harvest dates: mid-late October 2019
- Brix at harvest: averaged at 25.4 Brix

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. 25°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 Kelvin Cooperage. 20% new French and American oak, remainder – neutral barrels.
- Co-fermentation: NO
- Malolactic fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2021

TASTING NOTES

The 2019 Border Vines is a dry, medium to full-bodied red wine with a medium ruby colour, and is our go-to for a versatile red wine with good depth, complexity of flavours and structure. Notes of cherry, raspberry and tomato leap out of the glass on the nose. On the palate, this wine is mouth-filling with fantastic weight and good acidity to balance. The nose is complemented with flavours of cassis, sour cherries, vanilla and oregano. Malbec shines through a little more this year, along with the distinct floral notes of Petit Verdot. Excellent length and concentration of flavours in this vintage make it approachable straightaway. This wine will also reward those with patience, as it will benefit from aging in the bottle over the next five to eight years.

- Osoyoos East Bench, Moon Curser Vineyard
- Osoyoos East Bench, Saunders Vineyard
- Osoyoos East Bench, Stubbs Vineyard

