



## CABERNET SAUVIGNON 2018

VARIETY: 100% CABERNET SAUVIGNON  
PRODUCTION: 2,464 litres (273 cases)  
ALC./VOL.: 14.4%  
OTHER: pH 3.68, TA: 6.5 g/L, RS: 2.9 g/L  
CSPC: + 231217

### THE GRAPES

Cabernet Sauvignon is one of the world's most famous wine grape varieties, grown in many regions around the world. It is a relatively late-ripening grape variety that is recognized as a key variety in left bank Bordeaux blends, and is a staple in our blend, Border Vines. Although we grow Cabernet Sauvignon grapes at multiple sites, the grapes we use for this varietal Cabernet Sauvignon wine are only grown in the Fernandes Vineyard on the Osoyoos East Bench. That makes this a single vineyard wine, even though it is not indicated as such on the label.



### 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 kept at approx. 25°C in a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frère. 36% new French oak, remainder – neutral barrels.
- Malolactic fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2020



### 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.

### VINEYARD

- Osoyoos East Bench, Fernandes Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest dates: October 21st & November 12th, 2018
- Brix at harvest: averaged at 24.0 Brix

### TASTING NOTES

This big and beautiful South Okanagan Cabernet Sauvignon is a full-bodied red wine that is deep ruby in colour. It has an intense nose of blackberry, violet, dark berry bramble and a hint of mint. It has a pleasing acidic structure with fine, slightly gritty tannins that showcase the mad, complex tangle of flavours of raspberry jam, cranberry, and plum. The rich midpalate is backed up by the long finish with a nice definitive oak influence.

Our Cabernet Sauvignon starts to come into its own at least two years after bottling, although the vibrant fruit present in the wine renders it quite approachable earlier. If you like your reds big and ready for anything, this wine is for you. It will continue to evolve in the bottle over the next eight to ten years, rewarding those with patience.