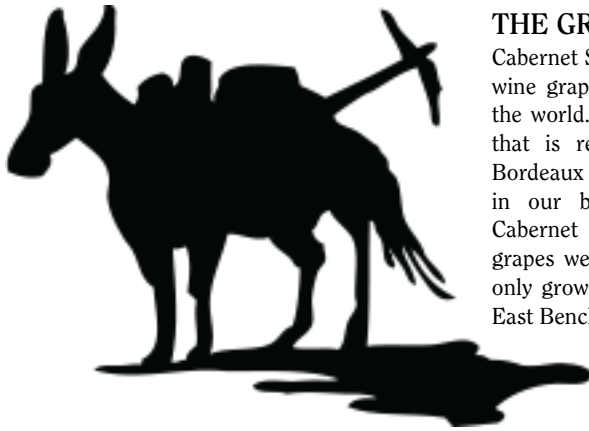




CABERNET SAUVIGNON 2022 (Keg)

VARIETY:	80% CABERNET SAUVIGNON, 20% MERLOT
PRODUCTION:	40 kegs (20L)
ALC./VOL.:	14.8%
OTHER:	pH 3.58, TA: 5.7 g/L, RS: 2.3 g/L
CSPC:	+ 688677



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 has been continuously featured in our blend, Border Vines. Although we grow Cabernet Sauvignon grapes at multiple sites, the grapes we use for this Cabernet Sauvignon wine are only grown on the Kelliher Vineyard on the Osoyoos East Bench.

VINTAGE REPORT

In 2022, spring was quite cool and wet, with consistent rainy days and temperatures in the 15-18°C degree range. Bud break took place around late April, signifying the (rather slow) start to the Osoyoos growing season. Mid-June saw the start of summer really take off, with temperatures reaching 30°C quite quickly. These temperatures continued into July and August, with highs reaching 41°C in late-July. This challenging growing season was capped off by an extremely long and warm September and October, which allowed the growing season to catch up from the unusually cool weather of late spring. The long and warm fall allowed for Moon Curser grapes to develop incredible depth of flavour, while maintaining a natural acidity and balanced sugars and alcohols.

VINEYARD

- Osoyoos East Bench, Kelliher Vineyard
- Soils: sand to loamy sand.
- Harvest dates: October 13, 2022 (Merlot), October 23, 2022 (Cabernet Sauvignon)
- Brix at harvest: average of 24.6 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm red fermentations kept at approx. 25 °C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily
- Cooperage: 36 months in 225 L barriques; François Frères. 20% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Kegged: April 2026

TASTING NOTES

The 2022 Cabernet Sauvignon is a rare wine in the Moon Curser portfolio with 36-months of oak aging. This extended oak aging allows for a deeply structured wine, while preserving a strong sense of varietal character. The wine showcases a medium-ruby hue in the glass and offers an expressive and layered aromatic profile. The nose is detailed, weaving together red cherry and redcurrant with savoury notes of leather and tobacco. The oak influence gives way to aromas of vanilla, cinnamon and clove adding warmth and structure. On the palate, the wine is dry and full-bodied. Red fruits like raspberry and pomegranate echo the nose framed by complex notes of nutmeg and cedar. The tannins are notably grippy yet polished, providing structure without harshness. This is a composed and balanced wine, where fruit and oak harmoniously meet. While this wine drinks well on its own, try it with grilled flank steak with chimichurri, grilled rosemary lamb chops, or a wild mushroom pappardelle.