



CABERNET SAUVIGNON 2019

VARIETY:	100% CABERNET SAUVIGNON
PRODUCTION:	1,782 litres (198 cases)
ALC./VOL.:	15.5%
OTHER:	pH 3.90, TA: 6.3 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 on our 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.

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 the 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, Fernandes Vineyard
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest dates: October 30th & November 3rd, 2019
- Brix at harvest: Average of 26.5 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Hot red fermentation kept at approx. 28°C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frères and TN Coopers. 27% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2021

TASTING NOTES

This big and bold single vineyard South Okanagan Cabernet Sauvignon is a full-bodied red wine that is deep ruby in colour. It has an intense nose of raspberry coulis, dried fig, cigar box and violet. It has a welcome acidic structure with fine, round tannins that provide the perfect backdrop for the complex flavour profile of cinnamon, pomegranate, blueberry jam and a hint of mint. The dense and rich midpalate is backed up by an incredibly long finish, with just a touch of oak warmth. Our Cabernet Sauvignon starts to come into its own at least two years after bottling, although the vibrant fruit present in the wine also renders it quite approachable upon release. If you like your red wines big and ready for anything, this wine is for you. It will continue to evolve and reward those with patience who cellar this wine over the next eight to ten years (or through to 2029 - 2031).

