



BORDER VINES 2022

VARIETIES: 35% PETIT VERDOT, 33% MERLOT, 16% CABERNET SAUVIGNON
16% CABERNET FRANC

PRODUCTION: 1,547 cases

ALC./VOL.: 14.7%

OTHER: pH 3.74, TA: 6.0 g/L, RS: 2.3 g/L

CSPC: + 783936

THE GRAPES

Petit Verdot, Merlot, Cabernet Sauvignon, and Cabernet Franc are all red grape varieties that are known for being included in wines of the region of Bordeaux, France. They are frequently blended together in varying amounts (depending on the characteristics 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 growing season had to offer, and stay true to producing a well-rounded, delicious blend for all to enjoy.



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, Moon Curser Vineyard, Fernandes Vineyard and Kelliher Vineyard
- Osoyoos West, Border Vineyard
- Most Class 1 vineyard sites, south-west aspect/slope.
- Soils: sandy to loamy sand, with silica and granite.
- Harvest dates: mid-October to mid-November, 2022
- Brix at harvest: Average of 23.8 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: 12 months in 225 L barriques; François Frères, Demptos and TN Coopers. 25% new French oak, remainder - neutral barrels.
- Co-fermentation: NO
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2024

TASTING NOTES

Our 2022 Border Vines is an intriguing blend of four Bordeaux varieties that captivates immediately with its medium ruby colour in the glass. On the nose, the wine reveals a compelling interplay of spice, red cherry and leather, followed by notes of red licorice and subtle hints of pencil shavings. Delicate floral undertones of violet and rose harmonize with a touch of white pepper. On the palate, the wine delivers a satisfying mouthfeel, with bright natural acidity and medium to full-bodied palate weight. Intense flavours of ripe black cherry, cloves and nutmeg lead the way on the palate, while dark chocolate and raspberry notes unfold alongside notes of toasted oak. Our 2022 Border Vines is a wine full of character that drinks well upon release and offers a long aging potential until at least 2034. Pair this wine with ribeye steak with stilton, braised short ribs, or a lentil lasagna.