



## CABERNET SAUVIGNON 2022

VARIETY: 100% CABERNET SAUVIGNON  
PRODUCTION: 466 cases  
ALC./VOL.: 14.2%  
OTHER: pH 3.90, TA 5.1 g/L, RS: 2.0 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 has been featured 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 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, Fernandes Vineyard.
- Class 1 vineyard site, south-west aspect/slope.
- Soil: loamy sand, with silica and granite.
- Harvest dates: October 22 - 23, 2022
- Brix at harvest: 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 kept at approx. 28 °C in variable capacity 5,000 L & 7,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 24 months in 225 L barriques; François Frères and Alain Fouquet. 32% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2025

### TASTING NOTES

This beautiful Osoyoos East Bench Cabernet Sauvignon, grown exclusively from our Fernandes Vineyard, is a full-bodied red wine that is deep ruby in colour. It has an pronounced nose of black fruit, cigar box, blueberry and clove. It has a round but light acidic structure with fine, firm tannins that provide a perfect complement to the flavour profile of black plum, leather, anise and chocolate. The dense and rich midpalate is backed up by an incredibly long finish, with an 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, especially after a decant. If you like your red wines big, 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 2033 - 2035). This bold wine makes an excellent pairing choice for lamb ragout, Texas-style brisket, oxtail risotto or even a salted dark chocolate tart.