

Cabernet Sauvignon 2017

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Lakeshore Farm
Grape Variety(ies)	Cabernet Sauvignon 100%
Brix at Harvest	20.6°
Alcohol Content	12.5%
Residual Sugar	3 grams / L –Dry
Total Production	182 cases of 12



TASTING & FOOD NOTES

Deep garnet in the glass with aromas of red currants, roasted herbs, cedar and spice. The palate is remarkably fresh with full fruity flavours following through from the nose, a touch of spice, balancing acidity and ripe tannins. The finish is long with lingering spice character and cleansing acidity.

Enjoy on release with roast red meats. Decant to allow the wine to fully express its complexities. The wine will continue to develop with short-to- mid-term cellaring.

WINEMAKING NOTES

Our Cabernet Sauvignon 2017 is a barrel selection from our Lakeshore Farm vineyard in the Creek Shores sub-appellation. The fruit was hand harvested into small bins in late October and early November. It was in nearly pristine condition so minimal sorting was necessary. The grapes were destemmed and crushed, followed by maceration and fermentation over 14 days in stainless steel tanks during which regular pigeage was performed to ensure full colour and fruit tannins were extracted. All wines were moved to 2nd and 3rd use French oak barrels of varying sizes for ageing. After malolactic fermentation they remained in oak for 14 months after which time the selection and subsequent blending of wines took place. The final blend was bottled in September 2019.

VINTAGE NOTES

The winter of 2016/2017 was again mild, yet a cool spring delayed bud-burst. Once the summer finally started it was relatively cool and rainy. Luckily September saw full sun and heat warm the vines to complete phenolic ripeness. Harvest started late in mid-September, commencing with Pinot and Chardonnay for sparkling and continued with other whites and early-ripening reds. The beautiful weather lasted well into the fall, allowing for long hang time for later ripening varieties. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.