

Reserve Cabernet Sauvignon 2018

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Lakeshore Farm
Grape Variety(ies)	Cabernet Sauvignon 100%
Brix at Harvest	20.8°
Alcohol Content	12.5%
Residual Sugar	3 grams / L –Dry
Total Production	350 cases of 12, 40 magnums



TASTING & FOOD NOTES

Deep garnet in the glass with aromas of red currants, black raspberries, roasted herbs, cedar and spice. This wine is full of fruit notes with lots of jammy red raspberry, blackberry and blueberry with spice, balancing acidity and ripe tannins. The finish is long and complex with drying tannins and notes of spice.

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

WINEMAKING NOTES

Our Cabernet Sauvignon 2018 is a barrel selection from our Lakeshore Farm vineyard in the Creek Shores sub-appellation. The fruit was harvested in 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 30 days in stainless steel tanks during which regular pigeage was performed to ensure full colour and fruit tannins were extracted. Following primary fermentation, the wine was moved to a mix of 1st, 2nd and 3rd use French oak barrels of varying sizes for ageing. After malolactic fermentation it remained in oak for 14 months after which time the selection and subsequent blending of barrels took place. The final blend was bottled in July 2020.

VINTAGE NOTES

The winter of 2017/2018 was again mild, with an especially warm February, but a cool April with some snow and ice pushed bud-burst back for an average start to the growing season. Once the summer finally started it was hot and humid, with prolonged periods of extreme heat. Luckily rain started in September, perfect to refresh grapes destined for early picking such as Chardonnay, Pinot Noir and Gamay for sparkling and Pinot Gris and Chardonnay for whites. Unfortunately, the rain did not stop and there was some pressure to pick late ripening whites and early ripening reds before disease set in. Gamay, Pinot Noir, Riesling and Merlot had to be sorted in the vineyard and again on sorting tables in the winery to ensure only pristine bunches were kept. The rain finally subsided in late October so late-ripening varieties such as Cabernet Franc and Sauvignon were harvested in pristine condition. Overall yields were low with intense ripeness in most varieties. Early picked whites are crisp and full of flavour while later picked reds are full-bodied with ripe tannins. Wines will be drinking well on release or can cellar for the medium term.