

## Cabernet Sauvignon 2016

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Lakeshore Farm
Grape Variety(ies)	Cabernet Sauvignon 100%
Brix at Harvest	24.2°
Alcohol Content	13.0%
Residual Sugar	3 grams / L –Dry
Total Production	304 cases of 12



### TASTING & FOOD NOTES

Rich and ripe fruit notes jump out of the glass with aromas of fresh black currant, black cherry and tobacco. 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 bison tenderloin with plum compote. 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 2016 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 2<sup>nd</sup> and 3<sup>rd</sup> 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 June 2018.

### VINTAGE NOTES

The winter of 2015/2016 was thankfully mild after the deep freezes of the previous two, yet a cool spring delayed bud-burst. Once the summer finally started it was warm, sunny and almost drought-like. Luckily light rain in August refreshed the parched vines. Harvest started with Pinot and Chardonnay for sparkling on September 8<sup>th</sup> and continued with other whites and light reds. The beautiful weather lasted well into the fall, allowing for long hang time for Cabernet Sauvignon. All grapes came in clean and disease-free with little need for sorting. 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.