

Cabernet Merlot 2019

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Lakeshore Farm and Select Creek Shores
Grape Variety(ies)	53% Cabernet Sauvignon, 47% Merlot
Brix at Harvest	21.3°
Alcohol Content	13.0%
Residual Sugar	6 grams per litre (dry)
Total Production	822 cases



TASTING & FOOD NOTES

Dark purple in the glass with an intense nose of vanilla, chocolate, black currants and black cherry, with notes of cedar and spice. On the palate it is rich, ripe and full-bodied with smooth tannins and flavours of black cherries and red currants. The finish is long with drying tannins and notes of leather.

Enjoy with steak frites with rich jus, or braised short ribs. Drinking well on release but show further complexities with a few years in the cellar.

WINEMAKING NOTES

Both varieties were picked from our Lakeshore Farm vineyard as well as other select vineyards in the Creek Shores appellation starting in late-October and ending in the last week of November. Both varieties were handled separately and after manual sorting, were crushed and destemmed, then fermented in stainless steel tanks with cold soak and post-fermentation skin contact totalling two weeks. The Cabernet Sauvignon was moved to 500 and 600 litre seasoned oak casks as well as second and third use French barriques. Approximately ½ the Merlot was also aged in 600 litre seasoned oak casks and second and third use barriques. Both varieties underwent malolactic fermentation and were left on fine lees with regular rack and return over 9 months before bottling in August 2020 after light fining and filtration.

VINTAGE NOTES

After a fairly cold winter, mild weather began in March but it was some time until real warm weather began, giving the growing season a slow and wet start. The summer was quite warm and allowed for full phenolic maturity in all varieties. Harvest started in the second week of September for sparkling and was quickly followed by early ripening whites such as Pinot Gris, followed by Chardonnay and Riesling at the end of September and early October. The temperatures were mild but a bit wet so Pinot Noir and Gamay were also harvested early October followed by Cabernet Franc in late October. There was a snow storm in mid November so yields were reduced on Cabernet Sauvignon which was harvested in late November. The quality of the grapes was very good to excellent with high acidity and concentrated flavours throughout the portfolio. Wines should have the capacity to age for the medium to long term.