

## Meritage 2019

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	65% Lakeshore Farm Vineyard, 35% June's Vineyard
Grape Variety(ies)	36% Merlot, 35% Cabernet Franc, 29% Cabernet Sauvignon
Brix at Harvest	22.1° average
Alcohol Content	13.0%
Residual Sugar	4.3 grams /litre
Total Production	315 cases of 12
Other Notes	Vegan Friendly

### TASTING NOTES

Dark purple in the glass with intense notes of red and black currants, plums, raspberry, cedar and chocolate. On the palate it is medium-bodied with chalky tannins and flavours of cherries, kirsch, raspberries and dark chocolate. The finish is long with notes of chocolate and lingering tannins.

Enjoy over the medium term with roasted game meats with reduced wine-based sauces such as venison loin with chocolate and red wine jus.

### WINEMAKING NOTES

The grapes were harvested separately starting with the Merlot in mid-October, followed by Cabernet Franc and then Cabernet Sauvignon in mid November from our two estate vineyard, Lakeshore Farm Vineyard to the northeast of the winery and June's Vineyard directly to the south. After manual sorting the grapes were crushed and destemmed and fermented in stainless steel tanks with regular delestage to gently extract colour and structure. After 30 days skin contact, the wine was pressed and moved French oak barrels (225L, 400L and 500L) of various ages for 18 months of ageing. Following this the wine was moved back to stainless steel tanks for a further 3 months of aging before being bottled in September 2021 following 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.