

Cuvée Kobau vineyard

MERLOT 44%, CABERNET FRANC 35%, SYRAH 21%

This year, our first Cuvée from Kobau Vineyard is dominated by Merlot. On the nose, intense notes of fresh blackberries live in perfect harmony with mocha and spice notes. An intriguing herbal lift, provided by the Cabernet Franc in this blend, creates complexity and refinement. Highly expressive on the palate, an explosion of flavours and sensations can be found thanks to its fruit concentration and tannins structure and width. Exciting black currant, chocolate and toasty notes create a rich mouthfeel with a long lingering finish.

Kobau Vineyard

The southerly aspect of the Kobau Vineyard on the Golden Mile Bench allow the vines to bask in the early morning sun. On gravelly soils, wines from this vineyard are known for being mineral-driven, well structured, with a balanced ripeness and fresh acidity.

ESTABLISHED SOIL

2005 Sand and gravel
ACRES ELEVATION
44.3 330-390m

The Vintage

A cool start to spring resulted in a slightly later than average bud break. However ideal flowering conditions were possible thanks to warmer temperatures and dry conditions in late spring. Summer was warm allowing for continued fruit development. And the classic long, dry and sunny fall conditions in October really helped with increased flavour development and acidity retention. Harvest 2018 was longer than usual due to the unique conditions experienced during the growing season, nevertheless a promising one.

VINTAGE RESIDUAL SUGAR

2018 0.2 g/L HARVEST DATE ALCOHOL

September 27-Nov. 07 14.0%

MATURATION TOTAL ACIDITY

19 months in French oak, 6.0 g/L 40% new

40% new PH BOTTLING DATE 3.6

August 12th, 2020 AGING POTENTIAL

10+ years