2019

Cabernet Sauvignon

ESTATE

90% CABERNET SAUVIGNON, 10% CABERNET FRANC

Our 2019 Estate Cabernet Sauvignon is luscious and full-bodied with armoas of blackberry, red cherry and cassis. The freshness of this vintage shows on the palate with notes sour cherry, more red fruits and a hint of mint and vanilla. A great balance of bold and plus to enjoy now or cellar from 5-7 years.

The Vineyards

This wine comes from two historic vineyards located on the Black Sage Bench and Golden Mile Bench. Our vineyards on the Black Sage Bench are steeply sloped, and Southwestern-facing, receiving complete exposure to the sun, yet enjoying a more gradual growing season due to its higher elevation, producing richly concentrated and aromatic wines. Our Kobau vineyard on the Golden Mile produces exceptional wines that balance ripeness with fresh acidity. The unique minerality in the wines grown from this vineyard are due to its complex, gravelly soils paired with early morning sunshine and afternoon shade cast by Mount Kobau.

The Vintage

A cooler April in 2019 was quickly followed by warm conditions in May and June resulting in perfectly timed bud break in the vineyards. Summer brought more warmth to the valley but temperatures were average and this allowed the vines to fully develop. Harvest started with warm and dry conditions and the early ripening varieties were harvested on schedule. However, by the end of September, a slight change in weather conditions brought cooler temperatures and small amounts of rainfall to the valley. October was warm and had minimal rainfall allowing for more flavour development and acidity retention in the grapes. Harvest 2019 was challenging and required extremely precise vineyard management, however the result of all that hard work is well balanced wines with vibrant fruit characters and freshness.

VINTAGE

2019

HARVEST DATE

October 12-16

MATURATION

18 months in French oak,

26% new

BOTTLING DATE

August 2021

RESIDUAL SUGAR

 $0.08 \, g/L$

ALCOHOL

13.8%

TOTAL ACIDITY

 $6.05 \, \text{g/L}$

рΗ

3.6

