

BORDERTOWN

VINEYARDS & ESTATE WINERY



MERLOT RESERVE 2015

Our Merlot Reserve comes from special vineyard blocks on our Osoyoos estate, producing some of the south Okanagan's finest fruit, cropped for low yields to show off the inherent high quality. It starts with warm, deep aromas of rhubarb and fermented plum fruit, which follow through on the palate in a lush, juicy profile, with just the right amount of fruit intensity balanced with a tinge of oak for smoothness. The finish is velvety and lengthy, allowing full enjoyment to the very end.

BC VQA CERTIFIED

- Grapes:** 100% estate grown
 - Vineyard Location:** Osoyoos, British Columbia
 - Exposure:** East
 - Varietals:** Merlot 100%
 - Grape Yield:** 3.7 Tons/Acre
 - Soil Composition:** Gravel w/ light colour sand and heavy soil
 - Date of Harvest:** October 25, 2015
 - Brix Level:** 28.0
 - Fermentation:** Cultured Yeast
 - Duration:** 32 - 36 days
 - Temperature:** Allowed to rise to a maximum of 30°C
 - Malolactic Fermentation:** Natural, French Oak
 - Alcohol:** 14.9%
 - Residual Sugar:** 1.8 g/l
 - Maturation:** 20 - 24 months, in French Oak
 - Filtration:** Yes
 - Fining:** Fining in the bottle (minimum 9 months)
 - Production:** 90 cases
 - Aging:** Cellar for up to 8 years
 - Colour:** Dark red
 - Nose:** Black cherries, rhubarb, plum, vanilla, hints of tobacco and smoke, cocoa
 - Flavour:** Dark berry, raspberry, blackberry, plum, cedar, licorice, chocolate, savoury herbs
- Serving Temperature:** 18°C
- Serving Suggestions:** Rack of lamb, BBQ steak, hearty stews, lasagna, roast duck or turkey, jambalaya
- Awards/Accolades/Ratings:** **National Wine Align Awards 2018 – Silver Medal, Pacific Rim International Wine Competition 2019 – Silver Medal**

