

BORDERTOWN

VINEYARDS & ESTATE WINERY



CABERNET SAUVIGNON 2019

Bordertown's Cabernet Sauvignon proves that the Okanagan Valley can produce this noble grape in a single varietal wine, and excel at it. Bordertown has harnessed the desert's hot days and cool nights to produce a Cabernet of genuine quality, bursting with black fruits and blackcurrant, with pleasant hints of bell pepper and mint, within a firm but inviting tannin structure.

BC VQA CERTIFIED

- Grapes: 100% estate grown
- Vineyard Location: Osoyoos, British Columbia
- Exposure: East
- Varietals: Cabernet Sauvignon 100%
- Grape Yield: 4.0 Tons/Acre
- Soil Composition: Gravel w/ light colour sand and heavy soil
- Date of Harvest: October 29, 2019
- Brix Level: 26.9
- Fermentation: Cultured Yeast
- Duration: 24 days
- Temperature: Allowed to rise to a maximum of 30°C
- Malolactic Fermentation: Natural, French Oak
- Alcohol: 14.8%
- Residual Sugar: 3.06 g/l
- Maturation: 12-18 months, in French Oak
- Filtration: Yes
- Production: 440 cases
- Aging: Cellar for up to 8 years
- Colour: Dark red
- Nose: Black Fruits and Blackcurrants
- Flavour: Dark red fruit, herbs and spices, stewed plums and hints of mint and pepper
- Serving Temperature: 18°C
- Serving Suggestions: Italian sausage, spaghetti with meatballs, burgers and braised short ribs
- Awards/Accolades/Ratings: **Platinum – National Wine Align Awards 2022**
Jamie Goode – 94 Points
 “Sweetly aromatic with ripe blackcurrant fruit and some spice. The palate is rich and intense with lovely vivid blackcurrant and some nice structure. Ripe, forward but well balanced.”
John Szabo, MS – 93 Points
 “Some complexity here, well integrated oak, savoury-toasty notes, black fruit, juicy acids and well-managed tannins. Length and depth are good. Stylish Cabernet, well-proportioned.”
John Schreiner – 93 Points
 “Dark in colour, the wine begins with aromas of black currant and dark cherry. These are echoed on the palate, along with notes of leather and herbs. The texture is firm. The wine calls for cellaring.”

Code:
76641
Wholesale:
\$30.00

