

VINEYARDS & ESTATE WINERY



CABERNET SAUVIGNON 2018

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 28, 2018

Brix Level: 26.5

Fermentation Cultured Yeast

Duration: 24 days

Temperature: Allowed to rise to a maximum of 30°C

Malolactic Fermentation: Natural, French Oak

Alcohol: 13.0%

Residual Sugar: 2.1

Maturation: 12-18 months, in French Oak

Filtration: Yes

Production: 600 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: John Schreiner - 92 Points

"This is a classic Cabernet Sauvignon, with plenty of grip; it benefits from decanting. It has aromas of black currant, mint and cherry. The mint mingles

on the palate with dark berry flavours."

