

BORDERTOWN

VINEYARDS & ESTATE WINERY



LIVING DESERT RED 2018

Bordertown's signature red blend is comprised of the estate's finest blocks of all six of its red varietals, cropped low and meticulously farmed. Various lots were aged separately in a combination of new and seasoned French oak barrels. It showcases aromas and flavours of red and black fruits, dark chocolate, sandalwood and the wild herbs that grow amongst this region's vineyards.

BC VQA CERTIFIED

- Grapes:** 100% estate grown
- Vineyard Location:** Osoyoos, British Columbia
- Exposure:** East
- Varietals:** Syrah 28%, Cabernet Franc 22%, Malbec 22%,
Petit Verdot 12%, Merlot 9%,
Cabernet Sauvignon 7%
- Grape Yield:** 5.5 Tons/Acre
- Soil Composition:** Gravel w/ light colour sand and heavy soil
- Date of Harvest:** October 30, 2018
- Brix Level:** 25,5
- Fermentation:** Cultured Yeast
- Duration:** 24-28 days
- Temperature:** Allowed to rise to a maximum of 30°C
- Malolactic Fermentation:** Natural, French Oak
- Alcohol:** 13.7%
- Residual Sugar:** 1.5 g/l
- Maturation:** 12-18 months, in French Oak
- Filtration:** Yes
- Production:** 995 cases
- Aging:** Cellar for up to 8 years
- Colour:** Dark red
- Nose:** Dark cherry and fig mingled with
chocolate and raspberry jam
- Flavour:** Red and black fruits, dark chocolate
- Serving Temperature:** 18°C
- Serving Suggestions:** Rich red meat dishes
- Awards/Accolades/Ratings:** **John Schreiner - 92 Points**

"This concentrated, cellar-worthy wine is a blend of six red varietals: 28% Syrah, 22% Cabernet Franc, 22% Malbec, 12% Petit Verdot, 9% Merlot and 7% Cabernet Sauvignon. The wine has aromas of plum, fig, coffee and dark chocolate. Decanting is recommended to bring out the black cherry and black currant notes."

