

BORDERTOWN

VINEYARDS & ESTATE WINERY



CABERNET SAUVIGNON 2021

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: 5 Tons/Acre
- Soil Composition: Gravel with light colour sand and heavy soil
- Date of Harvest: November 5, 2021
- Brix Level: 24.5
- Fermentation: Cultured Yeast
- Duration: 24 days
- Temperature: Allowed to rise to a maximum of 30°C
- Malolactic Fermentation: Natural, French Oak
- Alcohol: 14.0%
- Residual Sugar: 2.43 g/l
- Maturation: 12-18 months, in French Oak
- Filtration: Yes
- Production: 1199 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 within an integrated oak structure
- Serving Temperature: 18°C
- Serving Suggestions: Italian sausage, spaghetti with meatballs, burgers and braised short ribs
- Awards/Accolades/Ratings: **Silver Medal** – Los Angeles International Wine Competition 2024
Silver Medal – Pacific Rim Wine Competition 2024
John Schreiner – 90 Points

"Made with Osoyoos fruit, the wine was aged between 12 and 18 months in French oak. Aromas of cassis spring from the glass. The palate delivers flavours of black currant, dark cherry and spice."

