BORDERTOWN

VINEYARDS & ESTATE WINERY





LIVING DESERT RED 2020

Bordertown's signature red blend is comprised of the estate's finest blocks of 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:	Cabernet Franc 51%, Merlot 23%, Cabernet Sauvignon 15%, Petit Verdot, 7%, Malbec 4%
Grape Yield:	5.0 Tons/Acre
Soil Composition:	Gravel w/ light colour sand and heavy soil
Date of Harvest:	October 15, 2021
Brix Level:	24.5
Fermentation	Cultured Yeast
Duration:	24-28 days
Temperature:	Allowed to rise to a maximum of 30°C
Malolactic Fermentation:	Natural, French Oak
Alcohol:	13.4%
Residual Sugar:	1.89 g/l
Maturation:	12-18 months, in French Oak
Filtration:	Yes
Production:	762 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:	**Gold Medal** – Pacific Rim Wine Competition 2023 **Silver Medal** – All Canadian Wine Championships 2023 **Silver Medal** – SF International Wine Competition 2023 **Silver Medal** – LA International Wine Competition 2024 **John Schreiner – 91 Points** "The blend is 51% Cabernet Franc, 23% Merlot, 15% Cabernet Sauvignon, 7% Petit Verdot and 4% Malbec. The wine was aged in French oak. It is a delicious red, with aromas and flavours of dark fruit mingled with chocolate."

