

SUNROCK

VINEYARDS



PRODUCT INFORMATION

Winemaker Dave Carson
Size 750 mL
Product# 365882

TECHNICAL ANALYSIS

Alcohol/Vol
pH 3.66
Residual Sugar 3.3g/l
Total Acidity 7.23g/l
Oak Aging 14 months

TIER 1

2015

CABERNET SAUVIGNON

VQA Okanagan Valley

HARVEST

The growing season was a few weeks ahead of schedule with an earlier start for bud break. The summer was nice and hot which allowed for steady sugar accumulation in the grapes. The later part of summer and early fall brought slightly cooler temperatures, which allowed the flavour development to catch up to the sugar levels. The red wine grapes were allowed to hang longer on the vines in order to further the development of both flavors and tannins. This extra hang time helped develop both complex and intense fruit flavors as well as full, lush tannins.

WINEMAKING

The grapes from Sunrock vineyards came in looking spectacular. The grapes were gently crushed and destemmed and then fermented in an open top stainless steel tank. The wine was punched down twice daily and allowed to macerate for 14 days to get the most flavour and colour out of the skins. The wine then went through full malolactic fermentation and was aged in a specially selected blend of French (70%) and American (30%) oak barrels for 14 months before being filtered and bottled.

WINEMAKER'S NOTES

Overflowing cassis notes, blackberries, earthiness, baking spices, and smokey vanilla on the nose. The palate has more of the same cassis, blackberries, baking spices and dark chocolate. The tannins are firm yet approachable and the acid is balanced which leads to a pleasantly long finish.

FOOD PAIRINGS

Try with braised beef short ribs, lamb shanks, and grilled ribeye steaks.