

2017 Estate Witness Cabernet Sauvignon VQA

CERTIFICATION: Organic, Biodynamic - Demeter
Suitable for vegans & vegetarians.

IN THE VINEYARD:

Varietal : 100% Cabernet Sauvignon
from Estate block 105 "The
Witness"
Appellation: VQA Four Mile Creek
Brix at harvest: 20.8 °
Harvest Date Nov, 15, 2017

IN THE WINERY:

Hand-harvested with careful selection, then gently destemmed with 50% whole berries. Fermentation - fermented with indigenous yeast in new open top barrels with daily punch downs. Maximum temperature of 30 C was achieved then gradually returned to room temperature to finish with concurrent malolactic fermentation.

Aging(24 months) - aging in a mix of new (50%) and used 300 L barrels for 15 months, then bottled with coarse filtration only and aged a further 9 months in bottle before release.

Sugar <3.0 g/l
Alcohol: 13.0%
TA: 6.6
pH: 3.35 g/l
Free SO₂: 10.0 mg/l
Closure: Natural Cork
Cases Produced: 132

IN THE GLASS:

Aromas of blackcurrants, blueberries, and figs, coupled with a layer of cedar, rosemary, and baking spices; evidence of over 12 months of old and new French oak barriques. Enjoy with roast leg of lamb, slow-cooked beef or a vegetarian chili. It will age exceptionally well, drink now through 2026.

