

## 2017 Estate Witness Cabernet Sauvignon VQA

**CERTIFICATION:** Organic - ProCert. 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:**

Sugar >3.0 g/l  
Alcohol: 13.0%  
TA 6.6  
pH 3.35 g/l  
Free SO<sub>2</sub> 10.0 mg/l

Closure: Natural Cork  
Cases Produced: 132

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.

**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.

