

NK MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

MER'R'IYM

2015

VQA OKANAGAN VALLEY

HARVEST REPORT

We experienced a very mild winter which led to an early spring bud-break, and flowering beginning in the third week of May. Harvest began on September 9th and by the end of the month we were 60% through harvest – in 2011 we had yet to begin picking. Harvest was complete in mid-October, taking in over 260 tons of fruit – our largest harvest on record. An exceptional year resulting in outstanding wines to showcase in 2016 and beyond.

WINEMAKING

Harvested from several blocks from October 3rd through to October 17th the wine is a blend of 57% Cabernet Sauvignon, 21% Malbec, 16% Merlot and 6% Cabernet Franc. Fermentation times ranged from 7-16 days and the wine was aged for 18 months in predominately French oak barrels.

TASTING NOTES

Aromas of blackberry, tobacco, juniper and mint lead to flavours of berry fruits and chocolate. This is a full bodied wine with a soft entry that gives way to a fully structured palate with balanced acidity and great length.

FOOD PAIRING

Beef Stroganoff with Cremini and Porcini mushrooms, roast leg of lamb with herbs, grilled eggplant parmesan, or enjoy with the following cheese suggestions; Romano, Roquerfort or aged Provolone.



TECHNICAL NOTES

Alcohol/Volume	14.5 %	Residual Sugar	0.55 g/L
Dryness	Dry	Total Acidity	6.17 g/L
pH Level	3.76 pH	Serving Temperature	18 °C

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