

# NK'MIP

{ INKAMEEP }

## CELLARS

QWAM QWMT

## CABERNET SAUVIGNON

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 9<sup>th</sup> 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 Nk'Mip Vineyards, the north and south sides of the rows were picked separately to achieve optimal ripeness. The south side was picked on October 13<sup>th</sup> and the north side on October the 16<sup>th</sup>. The lots were fermented separately and spent an average of 11 days on the skins, before being pressed into a combination of French and American oak barrels to age for 18 months before final blending.

### TASTING NOTES

Aromas and flavours of plum, cassis, tobacco and chocolate lead to a soft entry with structured tannins, a hint of acidity and a lengthy finish.

### FOOD PAIRING

Prime rib, veal medallions, rack of lamb, roasted duck breast, braised beef shortribs, baked eggplant with mushroom and tomato sauce, sharp cheddar and aged gouda.



### TECHNICAL NOTES

|                |        |                     |          |
|----------------|--------|---------------------|----------|
| Alcohol/Volume | 14.5 % | Residual Sugar      | 0.51 g/L |
| Dryness        | 0      | Total Acidity       | 6.51 g/L |
| pH Level       | 3.7 pH | Serving Temperature | 17°C     |

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