

NK'MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

CABERNET SAUVIGNON

2016

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A mild winter brought another early spring to Osoyoos – combined heat units in April were more than double the ten-year average, and we saw early bud break. May through June continued warm, and July's cool spell beneficially slowed the ripening process, as August was typically hot. The grapes reached full flavour development and we initiated harvest on September 1st, the earliest ever for Nk'Mip. Overall, we brought in 285 tonnes this year. We began with Sauvignon Blanc, Pinot Noir, Chardonnay and Pinot Blanc. The weather cooled off mid-month which allowed our bigger reds to develop for harvest on October 3rd. The Merlot, Cabs and Syrahs came in nicely and we will have some outstanding wines to share.

WINEMAKING

The grapes were harvested from Nk'Mip vineyards adjacent to the winery site. The grapes were fermented for 10 days prior to pressing and the wine was then transferred to predominately French oak barrels for a period of 18 months.

TASTING NOTES

Aromas of black currant along with a herbal component are complimented by hints of toast. The wine has a sweet concentrated palate with plush tannins and a bit of acidity that leads to a long finish

FOOD PAIRING

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



TECHNICAL NOTES

Alcohol/Volume	14.5 %	Residual Sugar	0.4 g/L
Dryness	0	Total Acidity	6.5 g/L
pH Level	3.6 pH	Serving Temperature	17 °C

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