

NK'MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

CABERNET SAUVIGNON

2018

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cool, wet March and first half of April had us concerned that we may be headed for a late bud break and difficult start to the growing season. However, towards the end of April the weather changed dramatically, and temperatures rose to well above seasonal averages, accelerating bud break to close to historical norms. June and July were good growing months and August brought smoke from the many fires burning around the northwest. Early September was cool – ideal for the whites and Pinot Noir, but we were beginning to get worried about the bigger reds. We saw an October to remember - very sunny and dry, hitting day time temperatures of 16°- 17C° in Osoyoos, while nighttime temperatures were staying just above the freezing mark, allowing for an extended hang time and a great conclusion to another fine Okanagan vintage!

WINEMAKING

The grapes for this wine was sourced from the Nk'Mip Vineyard that is situated directly below the winery. Harvested on October 30th and 31st the fruit was gently destemmed and crushed to two separate SS fermentors. After 12 days of fermentation on the skins the wines were pressed into French oak barrels for 18 months of barrel aging prior to blending and bottling.

TASTING NOTES

Aromas and flavours of cassis, spice, blackberry with some herbal notes. This wine has a rich and concentrated entry with tight but complete tannins that lead to a long-structured finish. A must try Cabernet Sauvignon.

FOOD PAIRING

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

TECHNICAL NOTES

Alcohol/Volume	14.7%	Residual Sugar	0.29g/L
Dryness	0	Total Acidity	6.67g/L
pH Level	3.75pH	Serving Temperature	17°C



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