

NK'MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

CABERNET SAUVIGNON

2019

BC VQA OKANAGAN VALLEY

HARVEST REPORT

March and April saw cooler days - this thankfully shifted late April when temperatures rose to seasonal averages, accelerating bud break to historical norms. May and June continued to be warmer than usual and cooled down in July. September was challenging - it was wetter than normal making it difficult to establish pick dates and caused fragile grapes to begin to see bits of botrytis. We got busy in harvesting susceptible varieties before the disease could affect the quality. Overall, while a challenging vintage, the overall quality of the 2019 wines is wonderful and, in some cases, exceptional.

WINEMAKING

The grapes for this wine was sourced from the Nk'Mip Vineyard that is situated directly below the winery. Harvested in late October, 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	15.4%	Residual Sugar	0.4 g/L
Dryness	0	Total Acidity	6.6 g/L
pH Level	3.8 pH	Serving Temperature	17°C



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