

NK!MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

CABERNET SAUVIGNON

2022

BC VQA OKANAGAN VALLEY

HARVEST REPORT

The 2022 spring was cooler than the 20 year average with bud break happening 7 days later than normal. Marginal Spring temperatures put flowering behind by approximately 14-21 days. April, May, June was cool but dry, the weather finally started to warm up in August all the way to October, giving us one of the most beautiful fall seasons recorded to date. Harvest kicked off on October 3rd with Ehrenfelser and finished with Cabernet Sauvignon November 5th. Look for Citrus fruit characters in the white wines, and elegant soft tannins in the reds.

WINEMAKING

The grapes for this wine were sourced from vineyards that are situated directly below the winery. Harvested on October 29th the fruit was gently destemmed and crushed into fermentors then pressed into French oak barrels to age for 18 months aging prior to blending and bottling.

TASTING NOTES

This wine has a rich and concentrated entry with soft and 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	14.82%	Residual Sugar	1.1g/L
Dryness	0	Total Acidity	6.88g/L
pH Level	3.74pH	Serving Temperature	10°C



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