

# NK MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

## CABERNET SAUVIGNON

2017

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

An unusually long and cold winter resulted in a later bud break – fully a month behind last year and a week or so behind a typical harvest. Wet and cool weather continued into late May when we saw our first spike of heat that pushed the vines towards flowering in early June. July and August were typically hot with virtually no precipitation. Fortunately in September the weather cooled significantly, allowing the fruit to hang for great flavour and phenolic ripeness. We began harvest on September 13th with Sauvignon Blanc but didn't get back into it until the 29th when we picked the second component of our White Merriym - Semillon. A compressed October harvest was managed by our tenacious vineyard team, bringing in the last of this amazing 2017 vintage.

### WINEMAKING

Made from a block of grapes grown directly below the winery in Osoyoos, our Cabernet Sauvignon was aged for 18 months in a combination of French and American oak barrels prior to 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, 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	0.35 g/L
Dryness	0	Total Acidity	6.21 g/L
pH Level	3.69 pH	Serving Temperature	17 °C

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