

BURROWING OWL

estate winery

2011 CABERNET SAUVIGNON



CSPC: 508200
UPC: 688229 06111

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Tasting Notes:

A deep coloured, structured and youthful wine built for aging. The nose shows intense black and red currant, raspberry, cinnamon, vanilla and clove with an intriguing cayenne pepper note. The palate is dry with refreshing acidity and firm but ripe tannins that give a dusty, dried sage sensation. The flavours of plum, blackcurrant, black olive, violet, leather, marzipan, minerality and pepper linger on a long finish. Try with venison loin with a peppercorn demi-glace or grilled rib eye with a sage compound butter.

– Rhys Pender, Master of Wine.

Bottling Date: August 2013

Vintage & Winemaking Notes:

The 2011 growing season turned out to be, on average, one of the cooler seasons in recent history. However, with careful vineyard management to ensure low yield from our vineyards, the grapes reached high sugar levels, perfect acidity and low pH. The long hang time (i.e. late harvest date) resulted in optimal phenolic ripening of the grapes, which contributes vital characteristics to the color, texture and flavour of wine.

Grapes for the 2011 Cabernet Sauvignon were harvested by hand from Burrowing Owl's estate vineyards on Black Sage Road in Oliver. The grapes were sorted and de-stemmed before they were slightly crushed into the fermenting tanks. After 5 days the ferment started naturally, and lasted 7 days. Pressing followed, and the wine was transferred to barrel for secondary (malolactic) fermentation. The wine was transferred to barrel for ageing and racked every 3 months during the 20 month ageing period. This Cabernet was aged in 100% French oak of which 30% was first fill, and the remainder 2nd and 3rd.

Cellaring: 5+ years

Analysis: Alcohol: 14% | PH: 3.62 | Titratable acidity: 5.85 g/L