BURROWING OWL
estate winery

2010 Cabernet Sauvignon

CSPC: 178749
UPC: 688229 006104

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Tasting Notes:
A complex and truly south Okanagan Valley expression of Cabernet Sauvignon. The colour is deep purple and the aromas range from cassis, plum, raspberry, blueberry and black cherry through to vanilla oak notes, cedar, cinnamon, violet and distinctive dried wild sage brush. The palate is full of structure, built to last for a decade or more, with plenty of acidity, tannin and flavour intensity. Vibrant fruit flavours of raspberry, cherry, cassis and red currant lead on to diverse charred meat, vanilla, dark chocolate and dried herbs with a long finish. Pair with smoky grilled lamb sausages or an intensely flavoured charcuterie plate.
– Rhys Pender, Master of Wine.

Bottling Date: August 28th, 2012

Vintage & Winemaking Notes:
Grapes for the 2010 Cabernet Sauvignon were picked on 3 different days from Burrowing Owl's Estate vineyards in Oliver, as each parcel reached optimum ripeness separately (between October 25 and November 10, 2010). The grapes were hand harvested, sorted and de-stemmed before they were slightly crushed into the fermenting tanks. After 5 days the ferment started naturally peaking at 31 Celsius, and lasted 7 days. "*Délestage*" and "*Remontage*" (depending on the phenolic ripeness of the batch) was done 2 times per day. After the primary ferment the tanks were closed and left to macerate for a further 10 – 14 days. Pressing followed, and the wine was transferred to barrel for secondary (malolactic) fermentation. On completion, the cellar team completed a final quality check before the wine was racked and barreled down for ageing. The wine was racked every 3 months during the 20 month barrel ageing period. This Cabernet was aged in 100% French oak of which 30% was first fill, and the remainder 2nd and 3rd.

Analysis: Alcohol: 14% | PH: 3.68 | Titratable acidity: 6.8 g/L