

# BURROWING OWL

*estate winery*

## 2015 CABERNET SAUVIGNON



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### Tasting Notes:

Intense aromas of cassis, dried herbs, dried sage, tobacco, cedar and black plum with some subtle but complex floral notes. The palate is firm and structured with high levels of ripe tannin, high acidity and a medium body. Concentrated cassis, blackberry, baking spice, a hint of dried fig, dried black olive and some more dried herb notes linger on the long finish. One that will cellar well for a decade or more. Pair with grilled rib-eye with a thyme and garlic compound butter or rack of lamb crusted with toasted and ground pumpkin seeds.

– Rhys Pender, Master of Wine

**Bottling Date:** September 2017

### Vintage & Winemaking Notes:

The 2015 growing season was a grape grower's dream come true. The long growing season started in April followed by unusual heat in June producing vines with concentrated grape clusters. The summer months allowed for even ripening followed by one of the South Okanagan's "legendary" dry autumns. Warm days promoted the ripening process while cool nights balanced the ripeness with acidity.

The grapes were harvested by hand from Burrowing Owl's Vineyards in Osoyoos and Oliver on November 9th and 13th 2015. They were sorted by hand, then destemmed and gently crushed before being fed by gravity flow into stainless tanks for skin maceration and alcoholic fermentation to occur with temperatures ranging from 17 to 27 Celsius.

Both free run wine and pressed wine were then moved into barrels for the malolactic fermentation followed by ageing for 18 months. The selection of barrels helped round out the tannins, and contributed complex savoury, toasted and spicy notes. After the blending of the barrels, the wine was bottled unfiltered and left to mature in bottle until its release

**Cellaring:** 5+ years

**Ageing:** 78% French oak, 10% American, 10% Hungarian and 2% Russian with 20% new oak and 40% two-year old

**Analysis:** Alcohol: 14.5 % | PH: 3.78 | Titratable acidity: 6.68 g/L