

# BURROWING OWL

estate winery

## 2016 CABERNET SAUVIGNON



### Sales contact in British Columbia and Alberta:

Appellation Wine Marketing

[www.appellationwine.ca](http://www.appellationwine.ca)

Phone: 1-877-374-8939

Email: [info@appellationwine.ca](mailto:info@appellationwine.ca)

### Tasting Notes:

A fresh and intense Cabernet Sauvignon showing true Okanagan terroir. The nose shows red and black currant, blackberry and plum, burlap, dried sage, paprika and baking spice with integrated vanilla oak, cocoa, shortbread and a subtle floral note. The palate is full bodied and structured yet retains elegance and freshness. Black currant, dried sage, raspberry and leather mix with orange zest, clove, coconut and dark chocolate with some graphite minerality on the long finish. Try this paired with a rich, tomato and wine braised lamb shank or a grilled striploin with a herb and black olive butter.

– Rhys Pender, Master of Wine

**Bottling Date:** August 2018

### Vintage & Winemaking Notes:

2016 was another amazing growing season. Spring arrived early: sunny and warm with just enough rain to boost vine canopy growth. July and August added ideal summer heat, ripening the grapes slowly. Red grapes benefited from warm days and cool nights fully developing their flavours while retaining their acidity.

The grapes were harvested by hand from Burrowing Owl's Vineyards in Oliver and Osoyoos on November 1st and November 7th. They were destemmed and gently crushed before being gravity fed into stainless steel tanks for skin maceration and alcoholic fermentation, with temperatures ranging from 18 to 32 Celsius. Both free run and pressed wine were then moved into barrels for the malolactic fermentation followed by 18 months' oak ageing. The selection of barrels helped round out the tannins and contributed to complex notes such as savory and spice.

After the blending of the barrels the wine was bottled unfiltered.

**Cellaring:** 5+ years

**Ageing:** 75 % French oak, 23% Hungarian, 2% American with 30% new oak, 3% one-year oak.

**Analysis:** Alcohol: 14.5 % | PH: 3.74 | Titratable acidity: 6.5 g/L