

BURROWING OWL

estate winery

2015 MERITAGE



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Blend: 29% Cabernet Sauvignon, 27% Cabernet Franc, 25% Merlot, 12% Malbec, 7% Petit Verdot

Tasting Notes:

Savoury dried herbs, roast red pepper, sun-dried tomato, cedar, spice, orange zest, burlap and subtle floral notes make for a complex nose. The palate is dry and medium-bodied with ripe firm tannins, crisp acidity and lots of cassis, dried plum and blackberry fruit given complexity through dried sage, burlap, leather, earth and paprika. A seamless and elegant wine that should age nicely for a decade or more. Pair with roast leg of lamb or hard cheeses.

– Rhys Pender, Master of Wine

Bottling Date: August 2017

Vintage & Winemaking Notes:

Percentages of the components in the blend vary from vintage to vintage but are always *precisely* selected to offer you the best possible “assemblage”.

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. All five grape varieties were harvested by hand from Burrowing Owl Estate Vineyards in October and November. They were vinified and barrel aged separately for 18 months. During this period we tested the potential blend on four separate occasions, tweaking until we were satisfied we had found the most accurate expression of the vintage and the Terroir. After the components were combined, they were barreled for another three months to achieve their full integration. The wine was then bottled and left to further mature in a temperature controlled environment before its release.

Cellaring: 10+ years

Ageing: 80% French, 10% American, and 10% Hungarian with 54% new and 15% 1-year old oak

Analysis: Alcohol: 14.5 % | PH: 3.79 | Titratable acidity: 6.53 g/L