

# BURROWING OWL

*estate winery*

## 2007 CABERNET SAUVIGNON



**CSPC:** 508200  
**UPC:** 6-88229006074  
**Price:** \$38

### **Sales Contact:**

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### **Tasting Notes:**

This wine shows a deep, dark ruby core and violet rim. The vibrant aroma contains mint, cassis, tomato leaf and fresh herbs. The palette continues with smooth, balanced tannins, a long length and a clean, robust finish. The wine expresses predominantly mint, cassis, tobacco and cloves with a hint of nutmeg and the smoky notes of the oak.

**Bottling Date:** August 2009

**Cases Produced:** 1,746

### **Vintage Notes/Winemaking:**

The grapes for this wine were harvested on October 26, 2007. The fruit was fermented at 28°C and held on skins for 21 days until the wine was pressed off and transferred into French oak barriques for malolactic fermentation (MLF) and aging. The wine was racked periodically and aged for 22 months in barrels: 14 months in 100% new French oak barrels, and 8 months in older, neutral barrels. The wine was bottled in August, 2009 and is sealed with a new, state of the art closure: the Procork membrane barrier cork, which consists of a natural cork with the ends protected by a sophisticated, multilayer membrane. The purpose of the membrane is to dramatically reduce the incidence of TCA (aka 'cork taint') in the wine and to add longevity.

**Cellaring:** Drink now through 2016, longer if properly cellared.

### **Analysis:**

Alc/Vol: 14.0%  
Sweetness Code: 0  
pH: 3.90  
Titrateable Acidity: 7.0 g/L (as tartaric acid)  
Residual sugar: 3.2 g/L