

NK'MIP

{ INKAMEEP }

CELLARS

Q^wAM Q^wMT

CABERNET SAUVIGNON 2012

BC VQA OKANAGAN VALLEY

HARVEST REPORT

Although heavy rainfall in June made it difficult for us to keep up with the required shoot thinning and tucking, we experienced typical Okanagan summer weather in July and August, and were able to get right back on track. The good weather in September and October more than made up for June, and allowed us to harvest some very flavourful and well balanced grapes.

WINEMAKING

Our Cabernet block located at Nk'Mip Vineyards adjacent to the winery is picked twice, once to gather the grapes from the south-facing side of the vines and a second pick later in the year to harvest grapes on the north side. This wine is made predominantly from the grapes on the south-side picking and is aged for 18 months in 90 % French oak and 10 % American oak barrels.

TASTING NOTES

The inviting nose displays elements of luscious Okanagan black cherry and plum with a hint of rosemary spice. The soft tannic structure is very approachable with substantial berry and spice flavours despite its delicacy. A liquid silk texture leaves a soft finish on the palate.

TECHNICAL NOTES

Alcohol/Volume	14.81%	Residual Sugar	5.8 g/L
Dryness	0	Total Acidity	5.8 g/L
pH Level	3.87	Release Date	June 2014



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