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OKANAGAN ESTATE SERIES

Cabernet Sauvignon

VQA OKANAGAN VALLEY

2012

HARVEST

The 2012 Okanagan harvest was the best vintage in several years as it was very good for both reds and whites. Harvest started on September 6th with all grapes in by the first week of November. There was consistently high quality and varietal expression across all grape varieties. Good weather in later July and August put us back on track after a cool, wet June. Excellent weather through September, set us up for an outstanding vintage. Conditions offered great balance with very good flavours.

WINEMAKING

The Cabernet grapes were harvested at full maturity on October 25, 2012 from the Bull Pine vineyard. The crushed grapes were fermented with a specially selected yeast strain for 21 days, after which the finished wine completed a full malo-lactic fermentation in barrels. The wine was aged in French and American oak for 12 months prior to stabilization and bottling.

WINEMAKER'S NOTES

The 2012 Cabernet Sauvignon is deep ruby red in colour with complex aromas of black currant and cherry on the nose. With flavours on the palate mirroring the nose, the Cabernet Sauvignon is a well balanced wine layered with toasty oak and soft tannins.

FOOD PAIRINGS

This wine would be wonderfully paired with a variety of meat dishes; due to softer tannins, try this with a grilled veal medallion, roast beef or pork tenderloin.



PRODUCT INFORMATION

Size	750 mL
Availability	Select LDB locations
Winemaker	Sandor Mayer
Product #	597070

TECHNICAL ANALYSIS

Alcohol/Vol	13%
pH Level	3.8
Total Acidity	6.2 g/l
Residual Sugar	4.5 g/l
Oak Aging	12 months in French and American barrels

Please enjoy responsibly.