



GRAPE VARIETIES

40% CABERNET SAUVIGNON,
34% MERLOT,
26% CABERNET FRANC

PRODUCTION

910 CASES

BOTTLED

MARCH 27, 2019

ALC % VOLUME 13.9%

PH 3.72

TA G/L 6.07

RS G/L 1.86

SKU 853358

Elegant aromas of black currant, boysenberry and black cherry lead to a pleasing full bodied and rich palate. The complex fruity flavours carry through to the palate with subtle hints of violet and vanilla on a long, soft finish.

FOOD PAIRINGS

This red blend is the perfect cool weather companion. Pair it with grilled steaks, venison, roast lamb with garlic & rosemary, duck fat-roasted potatoes or a caramelized onion tart.

VITICULTURE

Liquidity's Cabernet Sauvignon planting from 2009 and Merlot from 2005 have been cane pruned and then shoot and fruit thinned to produce 2.5 short tons per acre. This is combination with Cabernet Franc from the Golden Mile Bench in Oliver make up the blend.

WINEMAKING

Cabernet Sauvignon and Merlot from beautiful south facing slopes at Lusitano and Allendale properties respectively are the focus of this blend. The Cabernet Franc was sourced from the Golden Mile Bench in Oliver. Each variety was destemmed, crushed and fermented separately. Mostly small lot fermentations with vigorous cap management and delestage throughout, each had approximately 25 days of skin contact before pressing off into mostly French oak barrels (38% new). The wine was barrel aged for 15 months, during which it was racked two times and blended for bottling in March 2019.

2017 DIVIDEND™