



Merlot 2017

85% Merlot, 7% Malbec, 5% Cabernet Sauvignon,
3% Cabernet Franc

Alcohol Level: 14.5%

Levels: pH 3.80 TA 6.2 g/l

Sugar: 0.1 g/l

Harvest date: October 20 - November 3, 2017

CSPC +65213

Tasting Notes

Medium ruby red. Cranberry and red cherry with notes of sage and baking spice. Flavours of dark cherry and bramble with fennel and vanilla on the finish. Medium plus tannins and acidity offer excellent structure. Pair with red wine and herb braised chicken dishes.



Harvest Notes

A cold Canadian winter, unusually wet spring, and dry summer yielded wines with excellent balance and distinct varietal flavours. Crops were lighter than normal, but the vintage will be remembered for unprecedented food and drought conditions, and a persistent haze from nearby forest fires.

While not directly affecting our grape-growing areas, the haze blanketed the sun coverage, preventing the customary heat spikes and positively impacted the growing season by slowing down the grape ripening periods and flavour development. Ripening was assisted by the rigorous leaf plucking and bunch thinning of our dogged, never-say-die vineyard crew. Ultimately, slightly lower yields and phenomenal fruit quality delivered an excellent 2017 vintage, characterized by high flavour concentration, moderate alcohol, balanced tannins, complexity and natural acidity.

Winemaking Notes

Berries were hand-picked and sorted prior to crushing, then cold-soaked for four days. Alcoholic fermentation took place at controlled temperatures in stainless steel tanks; breaking and soaking the cap through twice daily pump-overs allowed for full integration. Next came a long post-alcoholic maceration of the submerged caps for a further 14 days before pressing into barrels. Malolactic fermentation occurred in barrel over the winter & finished in the spring of 2018. 21 months aging in 25% new oak. The remainder was aged in a combination of 1 to 3-year-old French oak barriques and bottle aged for one year.

Cellaring Notes

Drink now through 2030.