



The Legacy 2018

48% Cabernet Sauvignon, 25% Cabernet Franc
17% Merlot, 6% Malbec, 4% Petit Verdot
Alcohol Level: 14.4%
Levels: pH 3.86 TA 6.1 g/l
Sugar: 0.6 g/l
Harvest date: October 13th - November 13th, 2018

CSPC +49748

Tasting Notes

Deep purple greets your eyes with the first glance. Bright scents of fig, black currant and caramel emanate from the glass. Gentle decanting encourages opulent tannins to develop. Medium acidity frames flavours of crème brûlée, sour cherry, raspberry and plum. The medium body delicately extends into a lengthy bramble finish. Serve with wild mushroom gnocchi or perfectly grilled steak.

Harvest Notes

The 2018 growing was similar to 2017. Spring started off slowly and wetter than average. 2018 found the vineyards two weeks behind our normal bud burst. Once the warmer weather arrived mid-spring, it caused the above average snow levels in the mountains to melt rapidly resulting in another year of flooding. The flooding did not wash any topsoil away and, after a challenging start, the end of spring weather conditions were perfect for an ideal fruit set. Once summer arrived it was hot and dry which tested our vineyard crews to pay closer attention to irrigation regimes and leaf-to-fruit ratios. The vineyards soaked up the summer sunshine; meticulous farming and careful yield management allowed the grapes to fully ripen on the vine. September was wet. After each rainfall, the tractors were driven down the vineyard rows to blow the water off the vines and fruit ensuring there was no opportunity for mold to develop. A beautiful autumn saw the perfect weather to allow the fruit to catch up after a wet September.

Winemaking Notes

The Legacy is a singular wine defined by the sum of its parts. Elegant and refined, the 2018 version marries elegance and finesse, with serious density and grip. Bordeaux-inspired perhaps, but with the suppleness and freshness that is purely Okanagan. All component varietals were estate grown and hand-picked for their specific characteristics, then rigorously sorted prior to fermentation and extended maceration. The various lots were aged in 100% traditional French barriques for 21 months before the final blend was assembled, and then matured in-bottle for 2 years prior to release.

Cellaring Notes

Fresh and vigorous upon release, The Legacy 2018 can be cellared for up to 15 years. Drink before 2036.

