



Merlot 2014

88% Merlot, 5% Cabernet Sauvignon, 5% Cabernet Franc,
2% Malbec
Alcohol Level: 13.9%
Levels: pH 3.72 TA 6.4 g/l
Sugar: 0.22 g/l
Harvest date: October 7th - November 6th, 2014

CSPC +411456

Re-release Tasting Notes

Brick red in colour, the nose opens with enticing notes of dried cranberry, dark plum, and a hint of rich toffee. On the palate, bright acidity shines through, accompanied by layers of raspberry, Bing cherry, and an earthy undertone of peat moss. The finish is long and complex, hinting at the wine's potential to evolve beautifully over the next five years, offering even more depth with age. A wine with remarkable character and aging potential.

Original Tasting Notes

Deep ruby in colour, our 2014 vintage boasts an enticing bouquet of eucalyptus, Okanagan sage, and cherry. The twenty one months in 100% French oak lends a soft coffee and cocoa flavour profile to this wine. Velvety tannins and a round mid-palate allow this medium bodied wine to have both structure and softness.

Harvest Notes

2014 was a stellar year for grape growth in the Okanagan Valley. Due to the warm winter and early spring temperature, we welcomed a very early budburst that was recorded three weeks ahead of the normal average. In May, we saw rapid growth in the vineyards that did not let up until early August. This ample growing season gave the vineyard crews plenty of time to keep the vines trimmed and thinned to let enough sun and air reach the ripening clusters. Within a three week time frame, all of the estate vines showed great fruit-set and veraison. This short veraison window ensured even ripening of the fruit-set which resulted in the fruit reaching perfect balance in sugar, acid and phenolic composition leading to spectacular flavours. Once fruit selection finished and the vineyard nets were put up, the Poplar Grove crew waited three weeks before ramping up for harvest. In summary, 2014 was warm, lengthy and balanced with a mighty fine finish at the end.

Winemaking Notes

Comprised of 88% Merlot, 5% Cabernet Sauvignon, 5% Cabernet Franc and 2% Malbec, the bunches for our 2014 Poplar Grove Merlot were handpicked and sorted before the berries were crushed and cold soaked for four days. During fermentation the wine was pumped over twice daily to ensure proper tannin and colour extraction. Post fermentation the caps were kept moist for a further fourteen days before being pressed into barrel. Malolactic fermentation occurred in barrel over the winter & finished in the spring of the following year. For 21 months, the Merlot was in a combination of one to three year old French oak barrels until just before bottling when the final blend was determined. Our Merlot was further developed in bottle

Cellaring Notes

Ready upon release or cellar up to 10 years.

