

SUNROCK

VINEYARDS



PRODUCT INFORMATION

Winemaker	Dave Carson
Size	750 mL
Product#	365882

TECHNICAL ANALYSIS

Alcohol/Vol	14%
pH	3.9
Residual Sugar	4.1
Total Acidity	6.65
Oak Aging	16 months

sunrockvineyards.com

TIER 1

2016

CABERNET SAUVIGNON

VQA Okanagan Valley

HARVEST

The 2016 season began with warmer than usual temperatures causing an early bud break. This early harvest was tempered with cooler temperatures and rain in June and July. In the fall, there were warm days and cooler nights which helped balance the acidity of the grapes. Harvest started mid-October and the lack of damaging frost allowed the grapes to develop big, bold flavours and the tannins to ripen. The 2016 reds have great structure – they are full of fruit flavour with mouth coating tannins.

WINEMAKING

The grapes were gently crushed and destemmed into an open top stainless steel tank. The wine was fermented for 2 weeks and was punched down twice daily. The wine then went through malolactic fermentation and was aged in specially selected French and American oak barrels for 16 months

100% Cab Sauv

WINEMAKER'S NOTES

Very rich aromas and flavours of dark cherries, concentrated dark berries, vanilla spice, and some savoury herbal notes. The tannins are ripe and firm with a finish that persists long after the last sip.

FOOD PAIRINGS

Try with braised beef short ribs, lamb shanks, and grilled ribeye steaks. The Cabernet Sauvignon's firm tannins compliment medium-bodied, firm-textured cow's milk cheeses like Gouda, Comte and Beemster Classic. This wine is also a great match for a chocolate desserts.