



2022 Heritage Block Cans

British Columbia

57% Merlot, 41% Cabernet Franc, 2% Syrah

This rich Meritage-esque red blend has the supple softness and fruit of Merlot, the lifted bouquet of Cabernet Franc and the spice and elegance of Syrah. All lots of fruit were harvested separately, bunch sorted, destemmed and gravity transferred to IT fermenters. Approximately 50% of the berries were left whole and uncrushed. After a 48-hour cold-soak, the must was warmed and inoculated with selected yeast culture. The cap was punched down by hand 3 times daily and at the ideal tannin extraction, the must was drained of free run juice and the skins were lightly pressed. The wine continued its alcoholic fermentation in a combination of 1st-4th fill French oak (31% new), through to dryness and then proceeded through malolactic conversion. It was left to mature undisturbed for 15 months before being blended, filtered and canned.

TASTING NOTES: Inviting dark fruit and bramble notes with a touch of dark chocolate, vanilla and subtle oak. Plenty of ripe tannins, plus a hint of spice and juicy acidity, make this a great red to be paired with a broad range of grilled fare.

PAIRING: Ideal with charcuterie, roast beef, game pies, grilled meat (steak, sausage, etc.), burgers, turkey dinner, lamb, stews, chilli con carne and more.

12.5 % alcohol

TA 6.6 g/L

pH 3.5

CSPC 383916

RS 1.3 g/L

200 flats produced.

Enjoy now and over the next 2 years.

