

2022

Cabernet Sauvignon

Varietal	Appellation	Vineyard
Cabernet Sauvignon (100%)	Golden Mile Bench	Arise Bench

Residual Sugar	Titrateable Acidity	pH	ALC
0.42 g/L	6.04 g/L	4.09	14%

Fermentation	Maturation	Aging Potential
100% French Oak 40% New 60% 1 & 2-year old	16 Months in Barrel	Present - 2032

Vintage Conditions

A cool spring delayed budbreak and led to a slow start to the growing season, accompanied by low fruit set. Thanks to consistent warmth and very little rainfall in July and August, the grapes gradually caught up in ripeness. The warmest October ever recorded rewarded patience in the vineyard by providing an extended ripening period. The 2022 vintage wines stand out for their bright acidity and classic style.

Tasting Notes

Classic notes of blackcurrant intertwine with complex aromas of sandalwood, clove, bay leaf, and Okanagan garrigue. The dense palate blends rich flavors of ripe black fruits with spicy hints of black pepper and wild herbs with savory undertones. Fine tannins and a beautiful structure ensure a finish that is both complex and powerful.

Food Pairing

Buckwheat crêpes filled with wild mushrooms and sautéed leeks
Braised lamb shanks with rosemary, served with steamed Sieglinde potatoes and a rich red wine sauce
Bistecca alla fiorentina (thick Florentine-style T-bone steak) served with simple sides such as roasted vegetables and polenta
Aged cheeses such as clothbound Avonlea cheddar