

BLACK SAGE VINEYARD



CABERNET SAUVIGNON

2021 | BC VQA OKANAGAN VALLEY

HARVEST REPORT

Following a hot Summer, slight cooling in September was what our fruit needed to achieve full ripeness and maintain its beautiful acidity. Our fruit soaked up the hot Okanagan Sun and all of it reached the flavours you've come to expect from Black Sage Vineyards. Both the Viognier and Chardonnay are bold, bright, and aromatic whereas our reds display dark fruit with rich developed flavours. A great year for BSV!

WINEMAKER'S NOTES

The grapes were picked at peak ripeness in late October and were gently destemmed and crushed in to stainless steel tanks. The wine was pumped over twice daily for 2 weeks to help with flavour and colour extraction. It was then gently pressed and went through malolactic fermentation and then it was aged in specially selected French and American oak barrels.

TASTING NOTES

This wine has rich cassis, minerality, dark chocolate, and baking spices on the nose and palate. The acid is bright and the tannins are approachable. There is an extended finish with the flavours lingering on.

FOOD PAIRING

Pairs with rich dishes like lamb stew or prime rib. Also pairs perfectly with strong, sharp cheeses.

TECHNICAL NOTES

Size	750 mL	pH Level	3.94
Alc./Vol.	14.31	Residual Sugar	1.1
Total Acidity	6.05	Release Date	Winter 2023