



2011 MAXIMUS

The growing season began three weeks later than normal and cooler than average temperatures resulted in delayed budding and flowering of the vines. With autumn arriving earlier than expected, grapes were left hanging longer in order to develop the fruit flavors, powerful tannins and a firm acid backbone that will give the wines from this vintage a long life.

WINEMAKER'S NOTES

MAXIMUS is about complexity, balance, elegance, character. This classic Bordeaux/Meritage style wine has intense aromas of black currant, black pepper, strawberry jam, vanilla, cocoa and tobacco. This full bodied wine finishes with a nice oaky balance, with a long lingering silky finish with soft and subtle tannins.

DETAILS

Blend: 60% Cabernet Sauvignon 34% Merlot 6% Cabernet Franc
Alcohol 13.4%, RS 1.4 g/L, PH 3.76, TA 6.3g/L
CSPC: 220319

FOOD PAIRING

Pairs well with, grilled lamb, beef tenderloin wrapped in bacon, Portobello mushroom stew, grilled steaks, bison or elk and premium dark chocolate.

WINE MAKING

Farmed meticulously, all varieties were kept separate at crushing and during the fermentation. Temperature control, extended skin contact and Pneumatge twice a day give this wine rich colour and extraction with great complexity and balance. The wine was aged for 14 months in new and 2 year old barrels, 80% French and 20% American. Blending begins two months prior to bottling. The wine is enjoyable now and will continue to improve with careful cellaring for 5 to 8 years.