

NOBILUS (MERLOT)

AWARDS



The translation of NOBILUS from Latin is NOBLE. Merlot from our vineyards on the Golden Mile Bench is the grape used for making this wine. The 2014 growing season was very cold by Okanagan standards and the extended time on the vine of the grapes allowed for development of generous fruit flavors, and the cooler temperatures ensured those flavors were beautifully preserved.

WINEMAKER'S NOTES

The NOBILUS is about, balance, structure, character. This classy wine has intense aromas of black currant, raspberry jam, spice and hints of cedar and vanilla. Smooth silky tannins with long lingering blackberry and cocoa notes. A long velvety finish completes this elegant wine which is drinking very well young and will continue to improve with careful cellaring to 10 years.

Blend: 100% Merlot
Alcohol 15%, RS g/L, PH , TA g/L

FOOD PAIRING

Pairs perfectly with grilled steaks, pork roast, lamb, braised veal, red pasta sauce, venison, mild and strong cheese.

WINE MAKING

The grapes were de-stemmed and lightly crushed into open top fermentation tanks. Temperature control during the fermentation, extended skin contact and pneumatge twice a day gives this wine rich colour and extraction with great complexity and balance. The wine was aged for 24 months in new French oak. Blending begins two months prior to bottling. This wine improve with careful cellaring for many years to come.

