

# MONTE CREEK — WINERY —

2018

## CABERNET SAUVIGNON RESERVE

### THE WINE

From a superb Cabernet vintage and 25 year old vines, this wine delivers black cherry, pepper, spice, and vanilla notes to pair with its inky purple colour. Let this one breathe for a while for even more flavour intensity from the palate, as the silky but abundant tannins work with a richness to give the wine a voluminous mouthfeel and splendid length. 18 months in French oak barriques, 20% which was new oak.

Versatile when it comes to food pairing, this wine is made to complement your dishes, not outdo them. Enjoy with slow roasted short ribs, BBQ steak with peppercorn sauce and rich steak.

### THE VINTAGE

The 2018 vintage was memorable for some wild weather. A blazing hot May got us off to a roaring start, but a wet August and September resulted in our coolest vintage at Monte Creek Ranch yet. The result was a lengthy growing season, as, in many cases, we had to let the fruit hang nearly a month longer than normal in order to optimize ripeness. Longer hang time created greater complexity, as the flavours and aromas had time to develop before the sugar got too high.

Alcohol	Residual Sugar	pH	Total Acidity
14.8%	0.34 g/L	3.75	6.4 g/L



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