

BROKEN EARTH

R E S E R V E

2 0 1 8

RESERVE CABERNET SAUVIGNON



Vibrant and richly colored in violets and deeper dark undertones, this wine doesn't just hint at being bold, it shouts it from glass. The smell is somewhat restrained, but that is how our winemaker prefers it. Each sip lends a new scent and flavor to be savored. Black current gives way to clove and spices with the tiniest tinge of lavender lacing the glass and pricking the nose.

The flavors that envelope the palate consist of mainly dark chocolate with berries. The mouthfeel is extremely smooth for a vintage so young, with vanilla characteristics pushing forth to show the complexity this wine has to offer.

This is the third crop from a section of Cabernet Sauvignon vines that were replanted, and it is the first real showing of our vineyard's true potential as these vines will produce and improve upon with age.

This Reserve Cabernet Sauvignon spends 20 months in New French Oak, which has an extremely tight grain and leaves little space for air exposure, creating a more delicate mouthfeel. According to the winemaker, this is a French Cabernet on steroids.

Pair this wine with duck or a leaner beef, with nothing too rich in the sauce. Perfectly seared lamb would also go quite nicely.

CHRIS CAMERON
Winemaker



ALCOHOL
14.9%

pH 3.55 R/S 5.00 g/L TA 6.60 g/L

Harvest Date: Sept 2018 Bottling Date: Jan 2021

