



CABERNET SAUVIGNON REVERED SERIES 2006

Appellation: Okanagan Valley (VQA)

HARVEST NOTES

Our 2006 Revered Cabernet Sauvignon is made from 100% estate grown fruit. Traditionally our Cabernet Sauvignon is the final grape to be picked and usually ripens by early November. The 2006 vintage finished strong which enabled us to make picking decisions based on fruit quality rather than decisions based on weather.

WINEMAKING

After de-stemming and crushing to bins, the must was left to cold soak for a short time, allowing for the gentle extraction of colour, tannin and flavour components from the skins. The must was inoculated with a yeast strain specifically chosen to accentuate the complex varietal character of Cabernet Sauvignon. The must was gently pressed off, and inoculated with malo-lactic bacteria, and transferred to barrels. The wine was aged for 17 months in new French oak.

WINEMAKER'S NOTES

Colour: Mid crimson.

Bouquet: Eucalyptus, black cherry, blackberry, vanilla and cedar.

Palate: Full bodied, with vibrant acidity that lifts the dark berry fruit. A soft round mid-palate that leads to a toasty French oak finish.

Food Pairings: Ribs or rib roast with a coffee and pepper rub, seared tuna with a pepper crust, mint chocolates and blue cheese.

Vineyard Profile

Cabernet Sauvignon - Blasted Church

Brix at Harvest

24.5 Bx

Total acidity:	6.5 g/L
Final pH:	3.55
Residual Sugar:	0 g/L
Alcohol:	13.5%
Cases Produced:	75
CSPC:	+139980

Blasted Church Wines are available in BC through our winery direct order desk.

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