



CEDARCREEK  
ESTATE WINERY



*Our Wine is Our Word*



## 2006 Platinum Reserve Cabernet Sauvignon

CSPC 607234

UPC 778913 066511

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### TECHNICAL INFORMATION

**HARVEST DATES:**  
October 26 to  
November 1, 2006

**BLEND:**  
94% Cab. Sauv.  
5% Merlot  
1% Cab. Franc

**FERMENTATION:**  
Stainless steel,  
Pneumatage  
2 times daily

**AGING:**  
18 months  
French oak

**BOTTLING DATE:**  
August 28, 2008

**RELEASE DATE:**  
December 2008

**CASES PRODUCED:**  
502

**ALCOHOL:**  
13.9%

**TOTAL ACID:**  
8.2 g/l

**RESIDUAL SUGAR:**  
2.5 g/l

**PH:**  
3.41

As with all our Platinum Reserve wines, nothing but the very best grapes that come to our cellar door will be destined for Platinum. It is this “pursuit of perfection” that makes for truly remarkable wines. All our winemaking decisions get the same attention to detail as the Platinum Cabernet Sauvignon does. And the results show in every bottle. On that, you have our word.

### WINEMAKER'S NOTES

The exceptional fruit for this vintage was harvested from vineyards located in Oliver and Osoyoos. Stainless steel fermentation using ‘kathunking’ (turning the cap) twice daily was followed by aging in French oak. We fondly call this wine, “the glass stainer”. A benchmark wine for the Okanagan which will continue to develop with further cellar aging.

### TASTING NOTES

Big, bold and complex with aromas of black fruit, cassis, chocolate, mint and anise. Mouth filling with rich, ripe fruit, mint and a touch of earthiness. Balanced with elegant tannins and a long silky finish.

### CULINARY NOTES

Recommended with grilled lamb, steak, prime rib and stews. Pairs well with medium to firm cheeses.

### NOTES: