



# CEDARCREEK

ESTATE WINERY



*Our Wine is Our Word*



## 2007 Platinum Cabernet Sauvignon

CSPC 607234

UPC 778913 067518

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### TECHNICAL INFORMATION

#### HARVEST DATES:

October 9 to  
October 31, 2007

#### BLEND:

88.2% Cab. Sauv.  
8.6% Merlot  
3.2% Petit Verdot

#### FERMENTATION:

Stainless steel,  
Pneumatage  
2 times daily

#### AGING:

18 months  
French oak

#### BOTTLING DATE:

August 26, 2009

#### RELEASE DATE:

April 22, 2010

#### CASES PRODUCED:

544

#### ALCOHOL:

14.5%

#### TOTAL ACID:

7.5 g/l

#### RESIDUAL SUGAR:

4.0 g/l

#### PH:

3.53

Our very best wines are bottled as Platinum. It's our reminder that the choices we make have to add up to one better than gold. Made from clones 191, 6 and our special 49er, the Platinum Cabernet Sauvignon was cane-pruned and cropped to under 4 tons per acre. Hand-harvested predominantly from our Desert Ridge Vineyard in Osoyoos, we aged the 2007 vintage 18 months in 100% French oak from Coopers Taransaud, Fouquet, Sylvain and Berthomieu. Without these details, our Cabernet Sauvignon wouldn't be Platinum. 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' for its inky black colour. 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: