



ROAD 13



2017 5TH ELEMENT

FIELD REPORT

This complex, fruit-driven wine is the product of two different vineyard sites. Three quarters of the grapes in this wine came from the Blind Creek Vineyard in the Similkameen Valley, and the balance coming from our Castle Vineyard in the heart of the Golden Mile. During harvest, the grapes from each of these vineyards were sampled bi-weekly to measure flavour development and maturity to ensure quality consistency in the blend.

WINEMAKER'S NOTES

Each parcel of fruit that went into the 2017 Fifth Element was hand-sorted and very slowly destemmed to ensure only the purest fruit characters ended up in the wines. The grapes were destemmed without crushing into small open top vessels for true small lot fermentations. During fermentation, the caps were punched down by hand thrice daily for about 10 days and the wine was then pressed off in our wooden basket press to commence the maturation process in a combination of new (25%) and older French oak barrels. Each parcel of fruit was fermented separately and the batches were kept separate throughout the aging process to assess how each wine evolved over time.

TASTING NOTES

This wine opens with powerful notes of black cherry, pepper, tobacco, and cream. This tremendous aromatic complexity carries onto the palate which is supremely rich and supple, with an abundance of tannins. This wine is impeccably balanced and filled with unrivalled complexity.

PERFECT PAIRINGS

Steak. Baron of Beef. Rack of Lamb. Truffles. A pat on the back.

BLEND

52% MERLOT
43% CABERNET SAUVIGNON
5% PETIT VERDOT

CHEMISTRY

PH 3.90 TA 5.8 G/L
ALC 14.0% RS 0.6 G/L

PRODUCTION

BOTTLED AUG 2018
433 CASES
SKU 78915