

# Avabelle cabernet sauvignon 2020

An atypical, concrete-fermented and concrete-aged Cabernet Sauvignon with soft angles and a silky, sumptuous palate. Tannins are smooth and acid is fresh without being bracing.

A pretty white rose note gives the fruit (red currents, plums and pomegranate) a certain confected character—like red liquorice. Undertones are a fresh and crunchy—raw green bell pepper, cocoa, inky minerality and a touch of pencil shaving.

Getting Cabernet Sauvignon to fully ripen in our climate is not easy. We are very grateful to have access to the Bock Vineyard—which achieves this in 9/10 years.

**Cases produced:** 73      **Varietal:** 100% Cabernet Sauvignon

**Harvested:** 17th October 2019

**Brix:** 23.2      **Yield:** 2.5 metric tonnes per acre      **Fruit:** ripe and clean at 10°C

**Vineyard:** Bock Vineyard, St David's Bench, Ontario, Canada (elevation 450 ft). Minimal till and permanent cover crops with reliance on biologicals and elementals.

**Climate:** Continental—cooler night temperatures help preserve aromatics, however the vineyard has one of the highest heat unit accumulations in the Niagara Peninsula.

**Soil:** Tavistock red phase, Toledo loamy phase and Toledo phase; soils not common in the region

**Age of vines:** 8 years      **Training:** Double Guyot with Profil Alsace Trellis

**Irrigation:** dry farming

**Growing season:** Despite a cooler than normal start, the growing season quickly turned into being warm and dry (very dry in some sites), with an abundance of sun. In the fall, we continued to experience warm days with cool nights—ideal for the fruit to achieve ideal ripeness and flavour development while maintaining typical cool climate acidity. Disease pressure was generally low and smaller berries generally resulted in lighter yields but excellent fruit concentration. 2020 promises to be a vintage year for the region.

**Harvested:** by hand; table-sorted

**Pressing:** whole cluster; 1 hour gentle cycle      **Yeast type:** wild, ambient

**Fermentation** 20% whole-cluster. Five-day cold soak followed by a 21-day primary fermentation—7 days on-skins and 14 days off-skins in concrete egg. Gentle punch-downs and pump-overs were employed when needed to keep the cap healthy and to extract flavour and structure. 100% of the wine went through malolactic fermentation, taking two months to complete.

**Elevage:** Rested in concrete egg for 9 months on fine lees (no stirring).

**Fining:** unfined      **Filtration:** unfiltered      **Bottle age before release:** 3 months

**Closure type:** recyclable and renewable plant-based composite



**ABV:** 12.7%      **RS:** 0.2 g/L      **TA:** 6.1 g/L      **pH:** 3.6      **So2:** 15ppm free