



Red Gold

BC VQA 2016

Production 173 cases & 174 Magnums

Winery price: \$44.99 (Magnum \$99)

Chemistry:

Alc. 14.0%
pH 3.74
TA 6.08 g/l
RS 0.84 g/l

Availability: Restricted listing

Winery direct, select fine wine stores
and restaurants, grocery and VQA

CSPC: 499319
UPC: 626990114277

Winemakers notes:

This premium blend features 38% Cabernet Franc, 37% Cabernet Sauvignon and 25% Merlot. Fruit was sourced from esteemed BC vineyards in Lillooet, the Similkameen and the Okanagan. Fort Berens Estate Winery's vineyard provided 46% of the fruit.

27% of this blend was made from Cabernet Franc grapes that were vinified in a passimento style. These grapes were air dried over the period of a month. After this process, the grapes had lost nearly 30% of their moisture leaving the winemaker highly concentrated, partially raisinated, Cabernet Franc berries. These berries were then fermented in open top French oak barrels over the period of a month to allow for maximum extraction.

The Reserve Tier at Fort Berens is bottled in premium-quality Saverglass bottles. The bottles are sealed with a premium natural cork which, thanks to a special testing process, is guaranteed 100% TCA-free.

Tasting notes:

On the nose, our premium Red Gold offers aromas of intense blackberries and plums with notes of sage and liquorice. This beautifully balanced full-bodied wine explores all regions of the palate with lush fruit flavours, spicy oak and a lengthy, smooth finish. Drink now or cellar until 2027.

The perfect pairing for this wine are Beef Wellington, venison and firm cheeses.

Awards & Accolades:

Silver Medal – Intervin Wine Awards 2018

