



Meritage Reserve

BC VQA 2017

Production 173 cases

Winery retail price: \$31.99 ex tax

CHEMISTRY

Alc. 12.6%
pH 3.68
TA 6.3 g/l
RS 1.1 g/l

AVAILABILITY: RESTRICTED LISTING

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

CSPC: 137588
UPC: 626990106258

WINEMAKER'S NOTES

Made with our best grapes, this ultra-premium blend features 55% Cabernet Sauvignon, 30% estate grown Merlot and 15% estate grown Cabernet Franc. All three varietals in this blend were vinified separately at fermentation temperatures between 25-29°C over 6 days. Post fermentation, the grapes were pressed, and the wines settled for clarity. The wines were then transferred to barrels where they were aged for 10 months in a variety of French and American oak barrels. The best barrels were selected by our winemaker who meticulously blended these to create our Reserve Tier red wine.

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, this oaky Meritage Reserve has aromas of cherries, black currant, and potpourri. It is a full-bodied wine, with notes of Italian plums and cherries, with a long, smooth finish. Decant this wine to aerate it and open up the aromas and flavours.

This wine is ready now and will peak by 2025. With proper cellaring, you can age this wine until 2030.

Enjoy this wine with roasted lamb and grilled beef.

