

LITTLE ENGINE

W I N E S

2016 FRENCH FAMILY RELEASE CABERNET



Production: 213 cases

Alcohol: 13.8

pH: 3.65

VITICULTURE NOTES

The 2016 growing season started very early with unusually warm April weather. Bud break was about mid April and we had vigorous vine growth through June. Canopy management was key to ensure air flow and give adequate bunch exposure where required and minimizing the need to spray. September and October warmed up and were mostly dry, allowing grapes to extend their ripening time on the vine. Early season leaf removal ensured good bunch exposure for optimum phenolic ripeness.

WINEMAKING NOTES

Hand harvested, de-stemmed and minimally crushed into one-tonne fermenters to encourage a high percentage of whole berries. After a few days cold soak, the musts are gradually warmed up to initiate a natural or directed fermentation. Hand plunging is used to keep the cap moist and ensure colour and tannin extraction. The fermentation temperatures are maintained cool, early in ferment and then elevated to aid in phenolic extraction. The total maceration time is about 3 weeks. The wines are drained and pressed off just before dryness and tank settled prior to going to barrel. Our Cabernet undergoes spontaneous malolactic fermentation and matures in French Oak barrels (50% new) for 15 months. After 12 months, the blend is made from Cabernet Franc (75%) and Cabernet Sauvignon (25%) and put back to barrel for the remaining months prior to bottle.

TASTING NOTES & SUGGESTED CELLARING

An ideal food-pairing wine, this wine has defined aromas of black cherry, black currant and prune, complimented by hints of mocha, nutmeg. The palate is fully-structured, with flavours of saskatoon berry, ripe blackberry, raspberry and dates. Light savoury notes with a hint of leather and blackberry tantalize the tongue throughout the refined, lengthy finish.

Enjoy now through 2026 under ideal cellaring conditions.

CULINARY INSPIRATION

Herbes de Provence crusted roasted pork tenderloin, caramelized root vegetables, chanterelles, with wilted local greens.