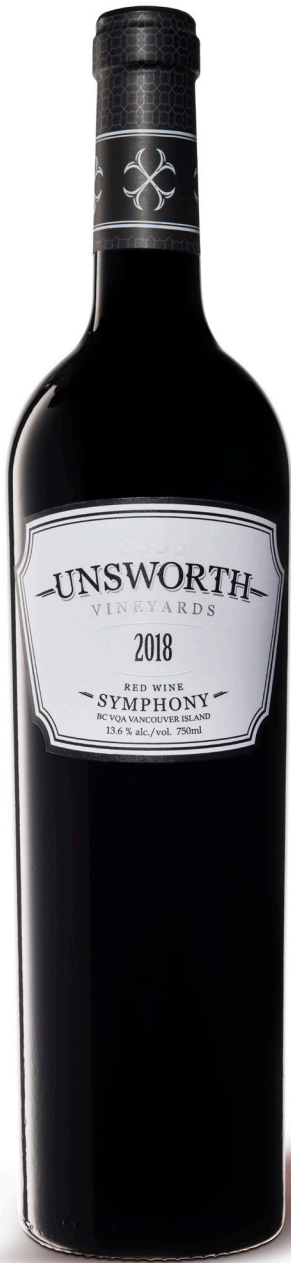


UNSWORTH

VINEYARDS

2018 SYMPHONY

A blend of Cabernet Libre, Labelle, and Petit Milo, Symphony is a deliciously unique Vancouver Island wine. Aromas of cherry, tobacco leaf and cedar box on the nose reveal flavours of Bing cherry, plum, spices, and charcoal on the palate. This wine is dry, well structured, and versatile with an array of cuisine.



VINTAGE	2018
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WEATHER	DEGREE DAYS: 1093
	MM PRECIP APRIL 1 - OCT 31: 338.74

SOIL	SOIL TYPE: Fairbridge, Cowichan, Beddis
	SOIL, MATERIAL & TEXTURE: Marine silts and Fluvial sand

VITICULTURE	REGION: BCVQA Vancouver Island
	VINEYARD: Unsworth Vineyard, Wescott Vineyard, Isle de Cobre Vineyard
	VARIETY: Cabernet Libre, Labelle, Petit Milo
	CLONE: N/A
	ROOTSTOCK: Riparia, 101-14
	SPACING: 4ft x 8ft
	FLOOR MANAGEMENT: Seeded covercrop, wild covercrop
	ASPECT: South + East
ELEVATION: 10ft - 80f	
TRAINING METHOD: Double cane pruned	

VINIFICATION	HARVEST DATE: October 12-20
	FRUIT HANDLING: Destemmed
	FERMENTATION: Cultured yeast in Stainless Steels
	MATURATION: Barriques of varying ages including 20% new
	CLOSURE: Natural Cork
CASES PRODUCED: 758	

WINE SPECS	ABV: 13.60%
	PH: 3.57
	TA: 6.00g/l
	RS: 0.16g/l
	SO2: 14ppm
WINEMAKER: Dan Wright	

SKU: 43257 / UPC: 626990289043