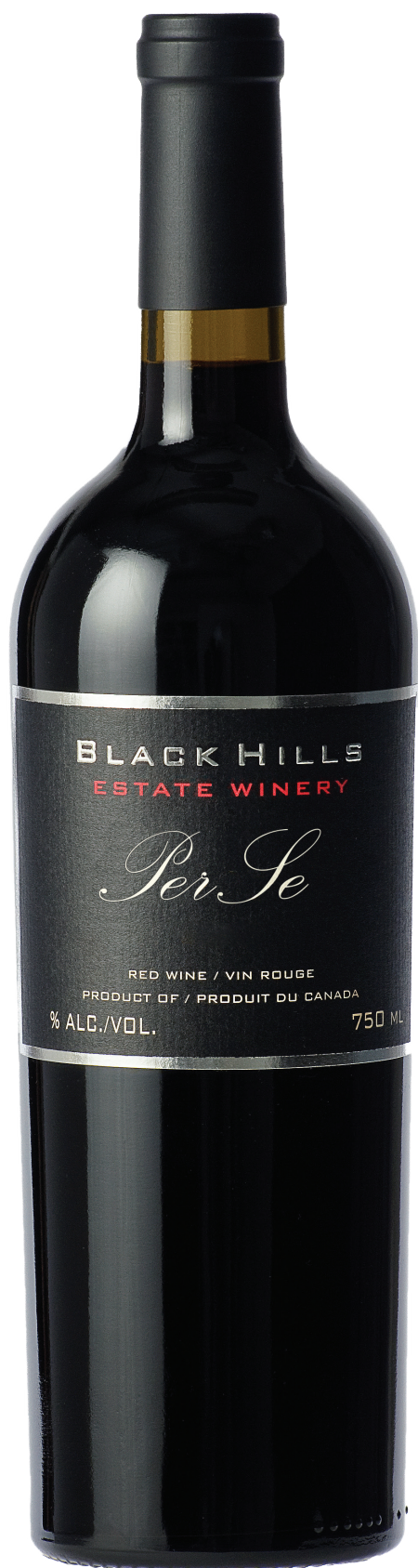


BLACK HILLS ESTATE WINERY

2020 PER SE



VINTAGE NOTES

The 2020 growing season got off to a slow start with a cool and damp spring and flowering period. However, a dry and warm July, August and September allowed the vines to quickly make up for lost time. With lower than average crop levels and perfect ripening conditions from September through to Thanksgiving, our red grapes were able to achieve excellent flavour and phenolic ripeness, along with high levels of concentration and aromatic intensity. A stellar vintage for South Okanagan red wines.

TASTING NOTES

Per Se is an opportunity to show off the great character and purity of Cabernet Franc from our estate vineyards, alongside a small percentage of Merlot. Cabernet Franc is a variety that thrives in our warm sunny climate, and year after year it produces vibrant and elegant wines that are bursting with pure red fruits. The 2020 Per Se is no exception, showing fresh and well defined raspberry, strawberry and red currant aromas, along with savory herbal notes such as rosemary and fresh mint. In the background there are subtle spice and pencil shavings notes, which speak to the wine's 18-month maturation in lightly toasted French oak barrels. The palate is medium bodied with a silky texture and fine elegant tannins. The brightness of acidity integrates beautifully with the fresh fruit flavours, and helps to frame a long and refined finish.

WINEMAKING

Harvesting: Hand harvested. Bunch sorted.
Destemmed to tank.
Fermentation: Fermented with wild yeasts
Maturation: 18 Months in French oak barriques,
17% new oak
Cases produced: 736
ABV: 14% **PH:** 3.8 **TA:** 5.6 **RS:** 0.2

BLEND

79% Cabernet Franc
21% Merlot