



free form

SHAPED BY NATURE In Canada's Okanagan, vines are planted on land formed over 9,000 years ago by retreating glaciers. A wild setting emerged, one that is home to arid deserts, snow-capped mountains, and a 120-km long chain of lakes. From this place Free Form wines are made using organic grapes. Zero intervention allows each wine to find its own path under the watchful eye of Matt Dumayne.

CABERNET SAUVIGNON 2018

FARMERS Sekhon Family

VINEYARD Sekhon Family Vineyard

LOCATION Osoyoos, Okanagan, British Columbia

VINEYARD DETAILS

Aspect: South-East | **Soil:** Sandy | **Status:** Certified Organic
Grapes Grown: Cabernet Franc, Cabernet Sauvignon, Syrah, Malbec, Merlot and Chardonnay

WINEMAKER Matt Dumayne

WINEMAKING This organic Cabernet Sauvignon from Osoyoos was unencumbered from any additives or oak ageing. Fruit was destemmed and put into stainless open tops. Native fermentation started spontaneously and grapes were punched down twice a day by hand. After 11 months of concrete ageing post basket pressing the wine was settled naturally and bottled.

WINE PROFILE Cabernet Sauvignon is not my go to as it can be green, over-oaked, over-extracted, overly tannic and over-worked. Our take on this varietal is delicate and fruit driven, showing that there is another option. Bright lifted red fruits give way to a mouthwatering and a delicate yet brooding palate. Lush textural notes are framed by supple tannins, fine acidity and a very lengthy finish.

LABEL Created using eco-friendly stone paper, saving trees and water completely.

Brix: 21 | **pH:** 3.57 | **TA:** 6.8 | **RS:** 0.2 | **Alc:** 12.5%





OKANAGAN CRUSH PAD

Free Form wines are made at Okanagan Crush Pad winery in Summerland, British Columbia, owned by Christine Coletta and Steve Lornie. The pair leapt into farming in 2005 when they converted an old orchard to a vineyard, starting a chain of events that ultimately led to the construction of a purpose-built custom crush wine facility in 2011, and further land purchases in 2012.

Today Okanagan Crush Pad is a 45,000-case shared facility where the winery's own labels Haywire, Narrative and Free Form are made. At the heart of the winemaking facility is a small guest center where visitors will discover concrete tanks and clay amphorae in a state-of-the-art space where table wine, sparkling wine, and spirits are made. Time-honoured, generations-old winemaking techniques are used, benefitted by the most advanced technology, and adhering to a "less is more" philosophy.

Wines are made under the watchful eye of Matt Dumayne, who employs native fermentation, and extended skin contact followed by a gentle pressing, free of rough handling, commercial additives and low to no sulfites. In our pursuit of "wines of place" we celebrate the inherent difference and pleasure of vineyard and vintage. Each is one of a kind – never to be repeated.



MATT DUMAYNE

New Zealander Matt Dumayne has lived in the Okanagan Valley since 2011. In 2013 he joined Okanagan Crush Pad, makers of Haywire, Free Form, and Narrative wines and spirits, where he oversees production as chief winemaker. In a very short time he has established a reputation for himself as one of the most highly acclaimed winemakers in the Okanagan and has indeed made his mark on the region's wine scene.