

ADEGA

ON 45TH
ESTATE WINERY

Grown on a 19-acre farm on the shores of Osoyoos Lake, these handcrafted wines showcase the unique terroir of the region. Carefully cultivated and expertly crafted, each bottle reflects a commitment to quality, tradition, and the rich winemaking heritage of the South Okanagan.

From Our BC Vineyards



CABERNET SAUVIGNON | 2021

TASTING Lush aromas of spice and cracked black pepper lead into layers of cherry, blackberry, toffee, and vanilla. Full-bodied and richly textured, this wine delivers depth and intensity on the palate, finishing with notes of spicy oak and caramel. Firm tannins provide structure and excellent aging potential.

PAIRING A natural match for red meats, this bold wine also shines alongside hearty lasagna, rich, cheesy polenta, and wild mushroom risotto. For a Portuguese touch, pair it with Bife à Portuguesa, steak with garlic, wine, and a rich sauce, for a perfectly balanced match.

WINEMAKING

VARIETALS 100% Cabernet Sauvignon

FARMING All hand-picked estate fruit, sitting on the East side of Osoyoos Lake with sunny South West exposures and amazing terroir. Thoughtfully farmed with a commitment to sustainability.

PRESSING Berries were destemmed and the skins gently broken, followed by pump-overs to achieve a gentle extraction of flavour and colour.

FERMENTATION Stainless steel and oak barrels for 16 months

Alcohol: 15%

Residual Sugar: 2.2g/L

Acidity: 6.3g/L

pH: 3.87

Harvested Here. Crafted Here. Bottled Here. 100% BC Grapes, 100% BC Wine.

Every bottle bearing VQA tells the story of our land. From the first bud break in the vineyard to the final seal of the bottle, each step happens here in British Columbia. Our VQA certification guarantees that 100% of the grapes are grown in BC and the wine is made to the highest quality standards, ensuring every sip captures the character of our unique terroir. This is more than wine—it's a true taste of BC.