

Pink Palette 2018

Technical Information:

Appellation	VOA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	Cabernet Franc
Brix at Harvest	22.1°
Alcohol Content	13.5%
Residual Sugar	7.9 grams (just off-dry)
Total Production	346 cases of 12



TASTING NOTES

This rosé made from Cabernet Franc has aromas of strawberry and cherry with a hint of exotic spice and pepper. It is just off-dry and deliciously fruity, yet mouth-watering and refreshing. This ultra-quaffable rosé is best served lightly chilled throughout the summer and warm fall months, but is equally delicious year round.

Made with early consumption in mind, consider serving this alongside pretty much any fish, shellfish, barbecued or smoked dishes, salads and even alongside fresh fruit and eggs for a delicious Sunday brunch. The lightness and fruitiness of this wine make it suitable for lightly spiced dishes too, which opens up the whole world of Asian and Mexican cuisine too.

WINEMAKING NOTES

The Cabernet Franc for our Pink Palette was harvested in early October when it had reached the perfect balance of phenolic ripeness and acidity. Roughly 24 hours of skin contact after crushing and destemming was permitted in order to secure the all-important pink hue and multitude of flavours trapped in the skins. This wine was 100% fermented and aged in stainless steel and bottled in April 2019.

VINTAGE NOTES

The winter of 2017/2018 was again mild, with an especially warm February, but a cool April with some snow and ice pushed bud-burst back for an average start to the growing season. Once the summer finally started it was hot and humid, with prolonged periods of extreme heat. Luckily rain started in September, perfect to refresh grapes destined for early picking such as Chardonnay, Pinot Noir and Gamay for sparkling and Pinot Gris and Chardonnay for whites. Unfortunately, the rain did not stop and there was some pressure to pick late ripening whites and early ripening reds before disease set in. Gamay, Pinot Noir, Riesling and Merlot had to be sorted in the vineyard and again on sorting tables in the winery to ensure only pristine bunches were kept. The rain finally subsided in late October so late-ripening varieties such as Cabernet Franc and Sauvignon were harvested in pristine condition. Overall yields were low with intense ripeness in most varieties. Early picked whites are crisp and full of flavour while later picked reds are full-bodied with ripe tannins. Wines will be drinking well on release or can cellar for the medium term.