

Cabernet Sauvignon Reserve 2015

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Lakeshore Farm
Grape Variety(ies)	Cabernet Sauvignon 100%
Brix at Harvest	22.3°
Alcohol Content	13.0%
Residual Sugar	3 grams / L –Dry
Total Production	290 cases of 12, 48 Magnums



TASTING & FOOD NOTES

A classic Niagara Cabernet Sauvignon rich and fruity with aromas of cassis and well-integrated oak, notes of spice and a light earthiness. On the palate it is full-bodied with chalky tannins and a long complex finish.

Enjoy now in big glasses after decanting or cellar for the mid-term – will certainly continue to improve until 2022 and beyond. Will pair well with roasted red meats, game or rich, slow-cooked winter stews. Also ideal for pairing with hard cheeses.

WINEMAKING NOTES

Our Cabernet Sauvignon Reserve is made from a selection of 10 barrels of French oak sourced from our Lakeshore Farm vineyard in the Creek Shores sub-appellation. The fruit was hand harvested into small bins in October and November. Destemming and crushing followed after strict manual sorting to remove any unwanted bunches and fermentation and maceration took place over 7-14 days in stainless steel tanks during which regular pigeage was performed to ensure full colour and fruit tannins were extracted. All wines were moved to 2nd and 3rd use French oak barrels. After malolactic fermentation they remained in oak for 14 months after which time the selection and subsequent blending of 10 barrels took place. The final blend was bottled in July 2016.

VINTAGE NOTES

The winter of 2014/2015 can best be described as extreme with some of the coldest prolonged periods on record throughout the Niagara Peninsula, damaging buds across varieties leading to a naturally low yield for the 2015 vintage. The cold lasted well into early spring which led to a relatively late bud-burst. Luckily once the summer finally started it was warm, sunny and relatively dry. The beautiful weather lasted well into the fall, allowing for even ripening across all varieties. With the naturally low yields from the winter cold, the wines from the vintage show great concentration and varietal correctness, with typical Niagara acidity and freshness, leading to very high quality wines across the portfolio, though produced in extremely limited quantities.