

White Cabernet Sauvignon 2024

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Grape Variety(ies)	100% Cabernet Sauvignon
Brix at Harvest	19.9°
Alcohol Content	12%
Residual Sugar	4.7 grams – dry
Total Production	550 cases of 12
Other Notes	Vegan- Friendly

TASTING NOTES

Intensely aromatic on the nose with notes of fresh ripe honeydew melon, white peach, guava, and stony minerality. On the palate, it shows lots of acidity with tart flavours of wild strawberry, candied peach, peach skin, yellow raspberry, with layers of minerality. The finish is fresh with lingering acidity.

Enjoy well chilled on its own or paired with spicy ceviche, fresh scallops, summer strawberry and goat cheese salads, peach and prosciutto pizza with peppery arugula.

WINEMAKING NOTES

Made from 100% Cabernet Sauvignon. This is a white wine made with red grapes. Harvested and grapes went straight to press with no skin contact. Nomalolacic fermentation. 100% stainless steel and bottles end of May 2025.

VINTAGE NOTES

A mild winter with warmer-than-average temperatures led to an early bud break (May 7th) in 2024. A light spring frost followed shortly after, causing a slight reduction in bud viability in specific varieties, reducing overall yield. Conditions throughout summer were favourable for canopy development and fruit maturity, consisting of above-average temperatures with little precipitation. Late August, the warm weather cooled off slightly, delaying what was expected to be an exceptionally early harvest. The first grapes to come into the cellar were Chardonnay for sparkling the second week of September, followed by early ripening whites such as Pinot Gris and Riesling. Harvest continued throughout October and November, with later ripening reds, ending with Cabernet Sauvignon in mid-November. The quality of the grapes was very good to excellent, with concentrated flavours and high colour development throughout the portfolio. Wines should have the capacity to age for the medium to long term. Comparable to the 2020 vintage.