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EAST WEST COLLECTION

Cabernet Shiraz

2010

HARVEST

NIAGARA; The 2010 vintage was one of the best in the past 30 years, producing wines of exceptional quality and varietal definition. The early budburst and a warm growing season saw rapid and healthy vine growth with the harvest beginning at the end of August. This was a vintage year where the quality of the fruit and skill of the winemaker both had the opportunity to shine.

OKANAGAN; The 2010 vintage conditions were cooler than normal but we had relatively a long season to get full maturity in the grapes. In the vineyard they practiced a low yield and careful canopy management to expose the bunches to the sun and promote air circulation and ripeness.

WINEMAKING

Grapes from The Okanagan and Niagara at 57% and 43% respectively make up this wine from the grape growing regions of British Columbia and Ontario. Fermented until dryness at an average temperature of 25C the wine was allowed to go through a complete malo-lactic fermentation then transferred to both French and American oak barrels for 16 months. The wine from the Okanagan was then transferred to Niagara for blending and bottling.

WINEMAKER'S NOTES

This well structured wine brings aromas of cracked pepper, leather, toasty oak and black current. Flavours of black cherry, plum and vanilla linger throughout the palate finishing with soft mouth caressing tannins.

FOOD PAIRINGS

This full-bodied red wine pairs well with game dishes with berry sauces; juicy grilled steak; rosemary infused leg of lamb; roasted prime rib; hearty cheddar or other aged cheeses.



PRODUCT INFORMATION

Size	750 mL
Product#	988346
Cases Produced	4,250 (9L cases)
Availability	Select Wine Rack Stores, and the Inniskillin Niagara Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol	13.5%
pH	3.59
Residual Sugar	2.85 g/l
Total Acidity	6.57 g/l
Oak Aging	YES

RELEASE DATE

July 2012

Please enjoy responsibly.