



NIAGARA RESERVE SERIES

Shiraz-Cabernet

VQA NIAGARA PENINSULA 2013

HARVEST

The 2013 vintage reflects exceptional quality and complexity. A cool start in spring led to a warm summer with excellent ripening periods. September moving into mid October had abundant sunshine, minimal rain and warm daytime temperatures giving Pinot Noir its strength in varietal character and the early white varieties of Riesling, Pinot Grigio and Sauvignon Blanc ripe fruit and great aromatics. From mid October to mid November the harvest challenged us with cooler temperatures and frequent rains that slowed down maturity, putting strategic picking and vineyard management into play with Viognier, Chardonnay and the later ripening reds-Merlot, Shiraz, and the Cabernets- with all able to reach their maximum potential. Some botrytis appeared in Viognier from the Brae Burn Vineyard.

WINEMAKING

The grapes for this dual varietal wine came from select vineyards in the Niagara Peninsula. Gently de-stemmed and crushed, the grapes were allowed to cold soak for 24 hours before being inoculated separately in stainless steel tanks. When the wine was finished fermenting both the Shiraz and the Cabernet were pressed and allowed to age in new American oak barrels for 16 months before being blended.

WINEMAKER'S NOTES

This wine is rich and concentrated with notes of black cherry, baking spice and cassis. The bold fruit flavours linger on the palate, and are supported by fine yet firm tannins.

FOOD PAIRINGS

Steak with fresh pepper; Spicy Rib; Grilled Meat



PRODUCT INFORMATION

Size 750 mL
Winemaker Bruce Nicholson

TECHNICAL ANALYSIS

Alcohol/Vol 13.5%
pH 3.66
Residual Sugar 4.6 g/l
Total Acidity 5.74 g/l