



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Marco Piccoli
Size: 750 mL
Product#: 80002861

TECHNICAL ANALYSIS

Alcohol/Vol: 13%
pH: 3.51
Residual Sugar: 8 g/l
Total Acidity: 6.5 g/l

RESERVE SERIES

2014

RICH AND ROBUST

VQA NIAGARA PENINSULA

HARVEST

The 2014 harvest was not without its challenges due to an unusually cold winter and cool spring. With meticulous vineyard management harvest began officially in mid-September with fruit for our sparkling wines. As harvest progressed, most varietals were just slightly behind normal due to the winter delay. Favourable weather conditions that began in September continued and prevailed throughout the entire harvest creating ideal ripening conditions - days were sunny and warm, nights cool and clear, and there was minimal precipitation, allowing even late ripening varieties like Cabernet Sauvignon to mature very well.

WINEMAKING

This new world blend showcases the affinity Cabernet and Shiraz have for one another. All components of this wine were processed and fermented separately. First the grapes were cold soaked to extract colour, then fermented with selected yeast. The wines went through malolactic fermentation to help add a smooth and rich character, and upon completion were expertly blended to create perfect balance.

WINEMAKER'S NOTES

Luscious aromas of raspberry and blueberry with hints of pepper and mocha on the nose of this medium bodied wine. Silky tannin and a round, inviting texture on the palate with bold flavours of red fruit and espresso, leading to a long, spicy finish.

FOOD PAIRINGS

The 2014 vintage of Rich and Robust Red is bursting with ripe, fruit forward character. This delightfully bold, smooth blend is versatile in its 'matchability'. Try it with mushroom risotto, spicy beef goulash, juicy barbecued burgers, baby beef ribs, marinara pasta dishes, blue veined cheeses and aged cheddar

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