

2020 Cabernet Sauvignon

Descriptors: Ripe red cherries, blackcurrant and mocha

Appellation: VQA Niagara Peninsula

Composition: Cabernet Sauvignon (100%)

Winemakers: David Johnson, Kevin Chuan Qin

Harvest Date: November 4, 2020

Handling:

Fruit for this wine was harvested and run through an optical sorter to select the best individual berries; transferred into open top vats to cold soak for 72 hours.

Fermentation: Fermented with a wild, indigenous yeast

Oak Program: Aged in blend of new and 2–4 year-old oak barrels; 50 % French oak and 50% American oak; for 10 months; stirred on lees monthly

Cellaring potential: 2 -10 years

Bottling date: September 20, 2021

Total Production: 238 cases

Wine analysis: pH 3.65; alc./vol; 13% TA 6.8 g/L; R.S. 2.5 g/L

Retail Price: \$29.95

Availability: Winery Retail Store; licensee

Tasting Note:

Vic Harradine April 30, 2022 92 points

A lovely nose of ripe red cherries and juicy black currant adorned with mocha and earthy notes precede a ripe, luscious mouthful of palate flavours with tangy bramble berry, black plum and notions of dark bittersweet chocolate to the fore. It's deftly balanced, full of flavour with an underpinning of perceptible, soft, ripe tannin. It satisfies the palate with a medium-length finish and a mouth-watering aftertaste.

