



WINE

Cabernet Merlot

VINTAGE

N/V

VARIETALS

45% Merlot, 28% Cabernet Franc, & 27% Cabernet Sauvignon

ABOUT TWENTY BEES

To produce the outstanding quality fruit needed to make VQA wine it requires careful attention to detail and years of experience. Our Twenty Bees wines are a celebration of the muddy boots, tired hands, and long days in the vineyards of our passionate Ontario grape growers. The lively expressive nature of these wines illustrates the impact of their hard work and dedication.

TASTING NOTES

Our 20 Bees Cabernet Merlot is a testament to the art of blending, harmonizing the best qualities of Cabernet Sauvignon, Cabernet Franc, and Merlot grapes. This wine reveals an enticing bouquet of ripe blackberry, luscious plum, and sweet cherry, accented by subtle notes of cedar, tobacco, and baking spices. On the palate, it offers a luxurious texture with velvety tannins and layers of dark fruit flavours, including blackcurrant and dark cherry. A touch of vanilla oak adds depth and dimension, leading to a smooth, lingering finish.

FOOD PAIRING

This Cabernet Merlot is a perfect match for hearty, flavourful dishes. Fire up the grill and pair it with succulent steaks, juicy lamb chops, or gourmet burgers topped with caramelized onions and melted blue cheese. For a cozy evening in, serve it alongside a rustic pasta Bolognese, slow-cooked beef stew, or a comforting shepherd's pie.

ALCOHOL

13%

TOTAL ACID (TA)

5.57 g/L

RESIDUAL SUGAR

4.0 g/L

PH

3.70