



Discovery Series 2015 Cabernet Sauvignon *VQA Niagara Peninsula*

WINEMAKING TECHNIQUES

- ❖ Selected and harvested from high quality Niagara vineyards
- ❖ Gently pressed in pneumatic style presses
- ❖ 30 day maceration and hot fermentation period
- ❖ Gently barrel aged in French and American oak
- ❖ Cold stabilized before being sent to bottling line

WINEMAKER'S TASTING NOTES

This wine displays a rich garnet colour that boasts cassis, plum, vanilla and oak aromas on the nose, leading to array of flavours on the palate including dark cherries, pepper, and well integrated oak tones. This Cabernet Sauvignon is a very well balanced red that can cellar 2-4 years.

SUGGESTED FOOD PAIRINGS

Pairs well with rich pasta dishes, gourmet pizzas, fine cuts of roasted meats, strong cheese or with dark chocolate.

TECHNICAL DATA

Alcohol by Volume: 13%

SUGAR CODE

(0)

SIZE

750 mL

