



Inspired by the culture, passion and dedication for producing great wines, Dan Aykroyd has teamed up with some of his favorite winemakers to create a series of regionally inspired and modestly priced wines that represent the best of each terroir.

2016 Cabernet Shiraz

VQA Niagara Peninsula



Varietals: 60% Cabernet Franc, 40% Shiraz

Tasting Notes:

Deep ruby in colour, this Cabernet Shiraz displays a rich bouquet of chocolate, cedar and black pepper combined with dark berry fruits. The palate is well structured with spice, chocolate, tart blackberry, and a round mouth feel.

Food Pairing:

Pair this wine with anything spicy and full such as grilled peppercorn steak, bison burgers, grilled venison, or well-seasoned grilled vegetables.

Growing Season and Harvest:

Selected and harvested from high quality Ontario vineyards. This wine was gently pressed in a pneumatic style press and was fermented on the skins for 30 days in stainless steel tanks. 35% was then aged in new French oak barrels and 65% was in 3-year-old American oak barrels for 12 months. Once completed, it was blended and naturally cold stabilized prior to being bottled.

Alcohol:

13%

TA:

5.7 g/L

Residual Sugar:

2 g/L

When to drink:

Now to 2025



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