



Discovery Series 2016 Cabernet Shiraz

VQA Niagara Peninsula

WINEMAKING TECHNIQUES

- ❖ Selected and harvested from high quality Ontario vineyards
- ❖ Gently pressed in pneumatic style presses
- ❖ Fermented on the skins for 30 days in stainless steel tanks
- ❖ Aged in new French (35%) and 3 year old American (65%) oak barrels for 12 months
- ❖ Blended and naturally cold stabilized before being bottled

WINEMAKER'S 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 SUGGESTIONS

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

TECHNICAL DATA

Blend Ratio:

Cabernet Franc (60%) Shiraz (40%)

SUGAR CODE

(0)

SIZE

750mL

