

EASTDELL

ESTATES

2013 Black Label Cabernet Shiraz *VQA Niagara Peninsula*

GROWING SEASON & HARVEST

- ❖ Weather conditions were quite variable but on average, temperatures were close to normal and precipitation ranged from normal to a bit wet.
- ❖ Spring was cool and wet ending with some isolated late frosts and then moving quickly into hot weather.
- ❖ Temperatures through September and October were slightly higher than normal. It was a relatively large crop and the harvest window for all regions stretched well into November for many growers and wineries.
- ❖ 2013 was an interesting year with some significant weather variations through the growing season. The variability of weather may well highlight the unique character of individual appellations, and will certainly differentiate wines from specific vineyards.

WINEMAKING TECHNIQUES

- ❖ Harvested from high quality vineyards in the Niagara Peninsula
- ❖ Gently pressed in pneumatic style bladder presses
- ❖ Fermented on the skins in stainless steel tanks for 12 days
- ❖ Aged in French and American oak barrels for 12 months
- ❖ Cold stabilized and filtered before bottling at our facility

WINEMAKER'S TASTING NOTES

This wine is a blend of Cabernet Franc, Cabernet Sauvignon & Shiraz, which displays notes of black currant, dark cherry, raspberry & a hint of black pepper spice on the finish.

FOOD PAIRINGS

Try this wine with a hearty meat pie, or Chorizo with roasted red peppers and olives.

TECHNICAL DATA

Alcohol: 13%
Residual Sugar: 5.2 g/L

SIZE

750mL

SUGAR

0



The Lakeview Wine Co.
(a division of Diamond Estates Wines & Spirits Ltd.)
1067 Niagara Stone Road, Niagara on the Lake, ON L0S 1J0
Tel: 905 641 1042 ~ www.LakeviewWineCo.com