

# EASTDELL

---

## ESTATES

### 2015 Black Label Cabernet Shiraz *VQA Niagara Peninsula*

#### GROWING SEASON & HARVEST

- ❖ Weather conditions were unusually cold and dry in January followed by a brutally cold February that brought more snow than normal and shattered low temperature records across the province. March continued to be colder than normal resulting in a lot of anxiety about potential crop damage. Luckily temperatures picked up and were relatively normal in April and May
- ❖ The summer growing season brought excellent conditions with few major storms and sunny warm weather in the Niagara region.
- ❖ Fall weather settled nicely into warm beautiful conditions for the start of harvest except for some rainy periods but overall the weather was favourable.
- ❖ 2015 was an interesting year with some significant weather variations through the growing season however, as is often the case, nature eventually found a balance by the end of the season

#### 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

#### PRICE

\$19.95



Lakeview Wine Co.

1067 Niagara Stone Road, Niagara on the Lake ON L0S 1J0

Tel: 905 685-5673 ~ [www.LakeviewWineCo.com](http://www.LakeviewWineCo.com)