



LAKEVIEW  
CELLARS

## 2016 Malbec

*VQA Niagara Peninsula, Southshore Vineyards*

### GROWING SEASON AND HARVEST

- ❖ Weather conditions were quite variable but on average, temperatures were close to normal and precipitation ranged from normal to a bit wet.
- ❖ 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.
- ❖ 2016 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

- ❖ Selected and harvested from high quality Niagara vineyards
- ❖ Gently pressed in pneumatic style presses
- ❖ Fermented on the skins for 30 days in stainless steel tanks
- ❖ Aged in oak barrels
- ❖ Recommended Cellaring 5-6 years

### WINEMAKER'S TASTING NOTES

Deep in colour with complex aromatics, this medium-bodied Malbec boosts notes of pomegranate, plum and a hint of spice on the nose. The palate is rich with flavours of coffee, mulberry and blackberries leading to an elegant finish.

### FOOD SUGGESTIONS

Pair this unique wine with a charcuterie board and artisanal cheeses or a savory beef stew.

**SUGAR**  
6 g/l

**ALCOHOL**  
13%

**SIZE**  
750mL

**PRODUCTION**  
265 Cases

