

GROUP OF SEVEN
WINES

McMichael
CANADIAN ART COLLECTION D'ART CANADIEN

mcmichael.com

2015 Group of Seven Cabernet Merlot
VQA Niagara Peninsula

WINEMAKING TECHNIQUES

- ❖ Selected and harvested from high quality Ontario vineyards
- ❖ Gently pressed in pneumatic style presses
- ❖ Fermented on the skins for 14 days
- ❖ Aged in French and American oak barrels for 10 months
- ❖ Cold stabilized before being sent to bottling line

WINEMAKER'S TASTING NOTES

Inviting ruby in colour, this food friendly wine displays vibrant aromas of cherry and ripe, red berry fruits. The light oak aging comes through on the palate with light vanilla note complemented by cranberry. Well structured with delicate tannins and a well balanced acidity leading to a medium finish.

FOOD PAIRINGS

Try this wine with beef tortiere, grilled Italian sausages (mild or medium), cabbage rolls served with medium tomato sauce, gourmet burgers (try lamb or bison burgers) or serve with a selection of hard cheeses such as blue cheese, Asiago, and fresh parmesan.

TECHNICAL DATA

Alcohol: 13.0%

Blend Ratio: 50% Cabernet Sauvignon, 25% Cabernet Franc, 20% Merlot

SUGAR
(0)

SIZE
750mL

LCBO CSPC#
456590

