



NIAGARA RESERVE SERIES

Shiraz-Cabernet

VQA NIAGARA PENINSULA 2012

HARVEST

The 2012 Harvest was spectacular. The hot, dry summer conditions delivered one of the best quality harvests for Ontario in years across all varietals. The summer conditions were reflected in what was our earliest start on record, with grapes being processed for the first time in August, and in turn having all varieties in house before November. The ideal weather conditions delivered fully ripening fruit. The aromatic whites, Riesling and Pinot Grigio are more varietal specific while the fruit definition for Chardonnay and Pinot Noir are simply stunning. The depth of colour and intensity of flavour are strong on the late ripening Merlot, Cabernets and Shiraz, which flourished in the hot, dry conditions.

WINEMAKING

The grapes for this dual varietal blend were harvested from premium vineyards in the Niagara Peninsula. The grapes were gently crushed and allowed a cold soak for 48 hours. Both varieties were fermented separately at an average temperature of 25°C until dry. The wine was then pressed off and transferred into both French and American barrels where it went through a complete malolactic fermentation and was allowed to age for 17 months before racking into stainless steel tanks for blending.

WINEMAKER'S NOTES

Complex and densely structured this wine shows ripe fruit characters of black cherry, plums and currant, with hints of spice and toasted vanilla.

FOOD PAIRINGS

Try with steak au poivre or prime rib with garlic mashed potatoes; steak & frites; arugula salad with Niagara Gold cheese; beef stir fry with edamame and ginger carrots; spicy sausage with pasta & red sauce or mac & cheese; traditional meat & cheese lasagna; cheeses such as asiago or aged cheddars.



PRODUCT INFORMATION

Size	750 mL
Winemaker	Bruce Nicholson
Product#	988130
Availability	Niagara Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol	13.5%
pH	3.45
Residual Sugar	5.1 g/l
Total Acidity	6.34 g/l
Oak Aging	YES