2021 TEAM CANADA RED



Team Canada Series

Team Canada and Pillitteri Estates Winery unite with a perfect pairing of tradition and excellence. Deeply rooted in pride, respect, and the pursuit of greatness, we proudly represent the official Team Canada wine collection. With every bottle, a \$1 donation will be directly contributed to the Canadian Olympic Foundation and its efforts to support Canadian athletes. Celebrate the Olympic spirit with every toast.

Vintage

2021 was a challenging vintage with rain throughout the harvest season. Although challenging it was not without its highlights. One key benefit of the harvest was the higher acidity in the fruit. This enabled our winemakers us to produce crisp aromatic whites and rose with soft fruit characters.

Winemaking

Appellation:	VQA Niagara-on-the-Lake
Blend	Merlot (72%), Cabernet Franc (14%), Cabernet Sauvignon (14%)
Fermentation	In Stainless steel on its skins for 2 weeks, with twice daily pump overs.
Aging	4 months in used French oak barrels.
Production (cases):	4500

Technical information

13.0 % ABV

8.6 g/L

3.60

4.50 g/L

Alcohol: Residual Sugar: Total Acidity: pH: Glycerol: 9.0 g/L (indicates body, < 5 = light, >10 = full) Total Polyphenols: 2.68 g/L (incl. Resveratrol) SO2 (total): 80 mg/L Calories (per glass): 113 Calories (per bottle): 565

Tasting Notes

This classic take on a Cabernet Merlot blend pours a medium ruby, hinting at the red fruit focused nature of this wine. There's sour cherry, cranberry, red plum, and red currant on the nose with layers of toast, black pepper, smoke, blackberry leaf and earth along with an herbal quality which adds complexity. The palate has similar flavours to the nose with a creamy texture and very smooth tannins, making for a red wine which is perfectly suited for early enjoyment.

Cellar capacity: Now until 2025+

Service: 15-18° C

Food Pairing

This is an easy drinking and versatile wine which can be enjoyed by itself or paired with a variety of dishes. Since the wine has medium levels of acidity and tannins, it is ideal with salty and acidic dishes or those that are more savoury or spicy. This means that pizzas, pastas, hamburgers or anything off the grill will make for an ideal pairing. Great for finger foods while watching your favourite athlete compete!

Availability

Winery/ Online (www.pillitteri.com) / LCBO





OFFICIAL SUPPLIER