



2021 CABERNET SAUVIGNON Price - \$35.15

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HARVEST DATE: OCTOBER 28, 2021 STORAGE: FRENCH & AMERICAN OAK

ALCOHOL: 13.0%

SUGAR CONTENT: 3.0 g/L

BRIX AT HARVEST: 20.5 AGING: 14 MONTHS STYLE: DRY RED WINE

CASES PRODUCED: 705

WINEMAKER NOTES:

Because Kacaba's vineyards are situated on the Escarpment Bench, the soils here help produce quality wine even during an average Niagara growing season. The landscape's elevation and dense clay/loam soils naturally stress the vines which concentrate the flavours in the fruit. This concentration, coupled with strategic crop thinning, produces balanced tannins with ripe fruit flavours. Regardless of the conditions in a given growing season, Kacaba Vineyards has the ability to produce award-winning wines. All fruit for this 2021 Cabernet Sauvignon was carefully harvested to ensure only the best fruit would be processed. After picking, the clusters were gently destemmed and allowed to cold soak on skins for two days prior to being inoculated with select yeast strains for fermentation. Manual pump-overs and punch-downs were performed twice daily for the 14-day duration of the fermentation. After finishing the primary fermentation, the wine was pressed from the skins and racked into a combination of French and American oak barrels. There, the wine finished malolactic fermentation and remained to mature in oak for 14 months. Finally, the wine was racked, filtered and bottled in late August 2023.

TASTING NOTES:

Positively a classic in style with herbal aromas of bay leaf, cedar, and mint. Flavours of raspberry, red currant, dark chocolate and eucalyptus excite the senses. Sweet, svelte tannins find a long, dry finish supported by mouthwatering acidity. Perfect for social sipping but also a great match for roast beef or rack of lamb.

FOOD PAIRING:

This beautiful full-bodied Cab Sauv can be paired with a great variety of different foods. Try with anything from tender beef rib roasts, to full flavoured game dishes, to rustic Mediterranean pasta or even grilled balsamic mushrooms and hearty beet dishes. Drinking well now.