

PELLER ESTATES

PRIVATE RESERVE MERITAGE 2020

VQA NIAGARA PENINSULA VQA

WINE MAKING

Harvested both from estate owned vineyards and from our long-standing growers within the Niagara Peninsula. A classic blend of 46% Cabernet Sauvignon, 40.8% Cabernet Franc, 12.2% Merlot, and 1% Syrah. Aged for 12 months in 60% French and 40% American oak barrels (25% new oak; 75% older oak) with full malolactic fermentation.

WINE ANALYSIS

Sweetness Level:	Extra Dry, 2.0 g/l
Alcohol:	13.8%
Total Acidity:	5.9 g/l
PID#:	1143142
UPC#:	0 48162 01228 8
Retail:	\$27.75(+bottle deposit)
Production:	57 barrels

VQA is about Place.
Where soil, slope,
sunshine, warmth and
craftsmanship all matter.
Taste the Place.

FLAVOUR PROFILE

Deep purple in colour with a lovely bouquet of black currant, blackberry, blue plum, oak, sweet tobacco, leather, and baking spice. This red Meritage is a full-bodied wine with firm drying tannins, and an extra dry mouthfeel. Look for flavours of black and red berries, spice, and cocoa powder. The finish lingers with notes of black tea, a medley of berries, currants, and subtle spice and oak. Decanting is recommended if drinking now through 2023.

SERVING SUGGESTIONS

Serve at a cool room temperature of 16 to 18°C. Enjoy with grilled red meats; lentil, beef or vegetable stews; pot roast; grilled lamb chops with rosemary; prime rib on focaccia; beef and mushroom skewers; beef brisket; two-year-old Canadian cheddar and Asiago cheese board with gourmet crackers. Enjoy now through 2028.



September 2022

Peller Estates Winery
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