



SPRUCEWOOD
SHORES ESTATE
WINERY



APPASSIMENTO CABERNET *Sauvignon*

Experience Essex County's first Appassimento wine! Appassimento is an ancient technique which employs the use of dried grapes to create a rich and luxurious wine. It is the method used in the Veneto region to produce Amarone & Recioto. Deep ruby color almost opaque with a clean and intense nose. Aromas start with red cherry but quickly move onto darker fruits: black cherry, blackberry and plum. Mocha followed by faint vanilla notes and nutmeg. Soft leather developing on the long and silky finish. Beautifully balanced. Mind blowing wine of excellent quality. Can drink now but will develop even more complexity in 5-7 years. Has great aging potential. Serve with pork, veal, beef, and strong cheeses.

SUGAR: 54 g/L

ALCOHOL: 15.4% alc/vol

MONTHS IN BARREL: 16 months Neutral oak

BRIX AT HARVEST: After drying 29.7

CASES PRODUCED: 197

750ML: \$37.98 + \$4.92 HST + \$0.20 Deposit



HAWK'S FLIGHT RESERVE

FOOTNOTES

FOR MORE INFORMATION:

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