



CABERNET SAUVIGNON 2021

VQA NIAGARA PENINSULA | 750ML

\$20¹⁵

QTY

1

ADD TO CART

VINTAGE & VITICULTURE

A cool wet summer originally gave us some concerns about the vintage but patience was rewarded with a hot dry harvest season that allowed grapes to ripen fully.

WINEMAKER'S NOTES

Ripe Fruit was crushed and fermented on the skins individually. Fermentation on the skins lasted 15 days then the must was pressed and malolactic fermentation was done in stainless steel tanks.

TASTING NOTES

RESIDUAL SUGAR: 3g/L

ALCOHOL/VOLUME: 13%

BRIX AT HARVEST: 21.5

TOTAL ACIDITY: 4.4g/L

AGING IN OAK: 3 months

RELEASE DATE: March 1, 2020

AGEABILITY: 2-3