

# LAKE AND RIVER



VQA Varietals & Premium Blends



## Cabernet Sauvignon 2013

### VITICULTURE

VQA Designation: Ontario

Brix at Harvest: 23

### VINIFICATION

Fermentation: Stainless Steel Tanks  
10 to 14 days on the skins

Aging: 9 months oak aging

Blend: Cabernet Sauvignon 93%  
Cabernet Franc 7%

Residual Sugar: 4 g/l

Alcohol Content: 13%

Sugar Code: 0

Production: 1,000 cases

Winemaker: Lawrence Buhler

### PRODUCT DESCRIPTIVE

Colour: deep ruby

Bouquet: Juicy red berries, red and black currant, with dark cherry and spice. Lively fresh nose with alluring charred wood character adding depth.

Taste: Structured tannins, aromas of ripe berry medley, grounded by some coffee flavours, cherry carries over from nose and mingles with some currant and spice to create a finish that lingers and draws you back for another sip.

Food Matches: Strong cheeses, beef dishes, tomato based pasta.

Serve At: 15° - 18°C

### PRODUCT INFORMATION

Stelvin ROPP Closure – 750 mL

Item# 621573

