

2015
MERLOT

Tasting Notes

Rich aromas of raspberry, chocolate, cherry, and an underlying hint of black liquorice fill the nose. On your palate, you'll find a medium-bodied wine with silk smooth tannins and flavours of black pepper spices, smoke, forest berries and homemade strawberry jam. Well rounded with a supple, medium length finish.

Vintage and Terroir

The 2015 vintage was warm and dry with lots of sunshine during the day and cool refreshing nights. There was no sustained heat wave, nor any unusually heavy rains, leading to a slightly warmer than average summer. Established French varietals in the Niagara Peninsula had no issue with the lack of precipitation it fared quite well. 2015 represented a typical summer in Niagara, known for developing good, if not great fruit and acid characteristics in still and sparkling wines.

Soil: Predominantly sandy loam, with clay till over Queenston shale bedrock
Climate: Full, intense sun exposure with strong radiation-cooling, resulting in high differential between day and night temperature.
Topography: Relatively flat topography rising 95m (312 ft) above sea level.

Viticulture

Yield (litres): 1800L/acre
Trellising: 4-cane Kniffen
Age of Vines: 10-20 years
Vine Density: 1210/acre (3000/ha)

Technical information

Appellation: VQA Niagara-on-the-Lake
Blend: 100% Merlot
Production (L/cases): 12 000 Bottles
Alcohol: 13.5% ABV
Residual Sugar: 5 g/L
Total Acidity: 6.8 g/L
pH: 3.59
Aged: 19 months in French oak

Food pairing

Enjoy with lamb, pork or pan seared duck with cherry-port sauce, pizza, grilled chicken and pasta with tomato sauce.

Cellar capacity: Now till 2020
Service: 16-18° C (65°F)
Availability: Winery / Online (www.pillitteri.com) / Duty Free