

2015 CABERNET SAUVIGNON

Tasting Notes

A great representation of cool-climate Cabernet Sauvignon, this ruby wine showcases aromatic notes of violet, black currant, blackberry, cranberry juice, with subtle spice. The palate demonstrated tannin integration, with emphasis on flavor on the mid-palate- notes of cranberry, plum, fennel seed and sweet spice create a rounded experience, while conservative oak presence gives potential to extended cellaring.

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:	Queenston red shale, with high deposits of clay, sand and silt
Climate:	Lake effect macroclimate allows for greater differences between daytime and nighttime temperatures
Topography:	Gentle slope towards Lake Ontario allows for maximum and uninterrupted sun exposure, as well as optimal airflow conditions, courtesy of the Niagara Escarpment.

Viticulture

Trellising: Pendelbogen

Winemaking

Oak Treatment: 19 months in new and used French oak

Technical information

Appellation:	VQA Niagara-on-the-Lake
Blend:	100% Cabernet Sauvignon
Alcohol:	13.5% ABV
Residual Sugar:	3.8 g/L
Total Acidity:	6.0 g/L

Food Pairings: Enjoy this wine during any part of a three course meal- as an aperitif: aged cheeses and charcuterie shine; as an entrée: pork and beef alongside dark vegetables and beans mirror tannin (alternatively, tofu and quinoa make an amazing vegetarian option); as dessert: dark chocolate and hot pepper jams/jellies highlight tannic structure.

Cellar capacity:	mid 2018 till 2025+
Service:	15-18° C, whole bottle decanter for 1 hour (if consumed before July 1, 2018)
Availability:	Winery/ Online (www.pillitteri.com/) Licensed Restaurants throughout Ontario