JACKSON-TRIGGS

ESTATE WINES

RESERVE SERIES
2016
CABERNET SHIRAZ
VQA NIAGARA PENINSULA

HARVEST

Great weather conditions allowed us once again this vintage to achieve very good quality in our fruit. The grapes for our sparkling wine base showed bright acidity and perfect phenological ripeness. Aromatic white wine grapes such as Sauvignon Blanc showed a beautiful varietal expression, however high temperatures in August might have affected some blocks by reducing some varietal potency. All other varietals developed very well; Chardonnay and the Bordeaux reds reached very nice ripeness levels displaying good fruit flavours with no green notes setting the 2016 vintage up to produce wines with elegance and balance.

WINEMAKING

This new world blend showcases the affinity Cabernet and Shiraz have for one another. All components of this wine were processed and fermented separately and then blended to create the perfect balance. First the grapes were cold soaked to extract colour, tannin and structure, then fermented with selected yeast. The wines went through malolactic fermentation to help add a smooth and rich character, the wines were aged in both French and American oak before creating the final blend.

WINEMAKER'S NOTES

Rich aromas of ripe raspberry and blueberry with notes of cracked pepperand hints of mocha dominate the nose of this medium bodied wine. Silky tannin and a round, inviting texture on the palate is bursting with bold flavours of ripe red fruit and espresso, leading to a long, spicy finish.

FOOD PAIRINGS

This bold, smooth blend is extremely versatile. Try it withmushroom risotto, spicy beef goulash, juicy barbecued burgers, baby beef ribs, marinara pasta dishes, blue veined cheeses and aged cheddar.

PRODUCT INFORMATION

Winemaker:	Marco Piccoli
Size:	750 mL
Product#:	80021026

TECHNICAL ANALYSIS

Alcohol/Vol:	13 %
pH:	3.51 pH
Residual Sugar:	8 g/l
Total Acidity:	6.5 g/l
Oak Ageing:	YES

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