2015 CABERNET SAUVIGNON RESERVE

Appellation: VQA Twenty Mile Bench
Varietal: 100% Cabernet Sauvignon
Alcohol Percentage: 13.0 %
LCBO Sweetness Descriptor: Dry
Residual Sugar g/L: 6.9 gr/L
Brix at Harvest: 21.50 °Bx
Total Acid g/L: 5.55 gr/L
Cases Produced: 237
Drinking Through: Drinking through 2027+
Oak Treatment: 13 months
Service Temp.: 18 - 19 °C
Bottle Size: 750ml
Decanting: 30 mins

Description: This Vineland "unicorn" comes in red and the only tell-tale spike presented is the lively acidity that supports both the ripe berry array and the zesty appeal on the palate. This rarest of Vineland Estates varietal bottlings is made even more astounding as it rests on our top shelf - Reserve. Usually to fully mature Cabernet Sauvignon grapes in Ontario and avoid the green/unripe characters sometimes associated with Cabernet Sauvignon (bell pepper, green bean, etc.), a long and near idyllic growing season is required. The world turns. Our new, cutting edge optical sorter (2014 was the first harvest for the machine) completely changed the landscape and gave birth to this exceptional wine. The tireless machine has made a profound impact on our red program and it does that typically by removing 1 in 20 grapes. To produce this notable Reserve in a somewhat OK harvest, the optical sorter had to remove almost 1 in 3 grapes! So, there are unicorns out there. You just need the time, the patience and now the technology to find them.

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