



## 2018 ELEVATION CABERNET



**Appellation:** VQA Niagara Escarpment

**Varietal:** 96.5% Cabernet Franc, 3.5% Cabernet Sauvignon

**Alcohol Percentage:** 13.0 %

**LCBO Sweetness Descriptor:** Dry

**Residual Sugar g/L:** 3.0 gr/L

**Brix at Harvest:** 23.7 °Bx

**Total Acid g/L:** 5.4 gr/L

**Cases Produced:** 505

**Drinking Through:** Drinking through 2032+

**Oak Treatment:** 18 months

**Service Temp.:** 18 - 19 °C

**Bottle Size:** 750ml

**Decanting:** 10 minutes

**Description:** This bright and brilliant wine is all about unhurried excellence. From the crush pad to its 18 month maturation in seasoned barrels, and finally to its 6 months of bottle age before release, this wine has always known its own mind and it will not be rushed. It is now ready but it has many faces within that it is willing to share. Delicious now with its focussed essences of blackberry, cocoa and light molasses, this wine will develop even more complexity within the short and very long term. A solid tannin structure and cheerful acidity makes this vintage the perfect time capsule of 2018. Draw near and draw a glass to experience the warm and comforting glow that the Elevation Cabernet has to offer... whenever you are ready and in need.

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