

calamus

ESTATE WINERY

Aged for 28 months in French oak barrels, this elegant Cabernet Sauvignon with its balanced tannins and clean finish makes it a perfect choice for traditional Beef Wellington or Prime Rib. Delicious blackberry and cherry nose, spicy anise on the palate make for a memorable wine which will evolve even more over time.

750 ml / 13.6% alc./vol.
RED WINE / VIN ROUGE
CONTAINS / CONTIENT SULFITES
PRODUCT OF / PRODUIT DU CANADA

3100 GLEN RD / JORDAN
ONTARIO CANADA L0R 1S0
CALAMUSWINES.COM
43.1303 N 79.3788 W



54-WL-667



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ESTATE WINERY

Beautifully crafted artisanal wine,
made with care beneath the stars

2014
CABERNET SAUVIGNON
VQA / NIAGARA PENINSULA / VQA
RED WINE / VIN ROUGE

2014 Cabernet Sauvignon

UPC	693550001124	Tasting Notes:	
Bottling Date	March 2, 2017	Colour	Deep ruby
Release Date	March 2, 2017	Aroma	Ripe red fruit, spice
Price	\$22.95	Palate	Youthful medium bodied wine with notes of ripe plum, strawberries and cherries. Leather notes and hint of eucalyptus.
Vintage	2014	Food Pairing	Leg of Lamb, beef stew, grilled pork chops
Vineyard	Niagara Peninsula	Serving Temp.	12-14 ° C (54-57 ° F)
Appellation	Niagara Peninsula	Cellaring	At least 3-6 years
Soil Type	Clay / loam	Awards	
Age of Vines	2000	Notable reviews	Nose: Cedar , spicy, blackcurrant and plum bouquet with an oak note Taste: Medium-bodied, dry, elegant, claret-style, red and blackcurrant flavours with balancing acidity and a firm finish. TA - Mar 2017 This shows fairly deep colour and a fine complex nose of blackcurrant fruit, capers, quite fine spice, vanillin and savoury notes from 28 months in older French oak. It is quite cohesive, tidy and elegant, with some greenness on the finish. The length and focus are very good to excellent. DL - Mar 2017
Varietal/Blend	93% Cabernet Sauvignon 5% Merlot 2% Cabernet Franc		
Quantity Made	200 cases		
Harvest	Oct. 2014		
Vinification	28 months French oak		
Alcohol Content	13.6%		
Sugar Content	3 g/l		
LCBO #	N/A		