



# 2018 Tawse Cabernet Merlot

Appellation: VQA Niagara Peninsula

Sourced from select Niagara Peninsula vineyards. Viticultural practices included vertical shoot positioning, shoot thinning, cluster thinning.

### Cellaring Potential

Enjoy now through to 2028

### Winemaker's Comments

This blend of equal parts Cabernet Franc, Merlot and Cabernet Sauvignon was carefully sourced from select Niagara Peninsula vineyards and spent 18 months in French oak barrels. On the nose this blend entices you with raspberry, black cherry and cacao. The body is medium with firm but well integrated tannins and are accompanied by a lingering finish of red fruit and chocolate.

### Food Pairings

This full-bodied red is delightful to pair with. Experiment with dishes that complement the rich tannins and acidity in this wine, enjoy with a juicy burger, steak tacos or a hearty chili.



**TAWSE WINERY**

## TECHNICAL NOTES

HARVEST DATE	Oct 10 – Nov 5, 2018
ALCOHOL LEVEL	12.5
BRIX AT HARVEST	21.8
PH	3.61
TOTAL ACIDITY	6.26
RESIDUAL SUGAR	0 g/L