



## 2015 Tawse Meritage

Appellation: VQA Niagara Peninsula

Viticultural practices included vertical shoot positioning, shoot thinning, cluster thinning, hand leaf removal and hand harvest.

### Cellaring Potential

Enjoy now after decanting. Best enjoyed from 2019 through to 2032!

Winner – Platinum Medal, 2019 National Wine Awards

### Winemaker's Comments

Meritage is a premium blend of Bordeaux reds. The 2015 vintage consists of 45% Merlot, 28% Cabernet Sauvignon and 27% Cabernet Franc, and spent 18 months in French Oak. This Meritage is reminiscent of its predecessor's in Bordeaux with aromas of plum, black cherry, blackberry and cigar box. The palate is rich, robust and full bodied with notes of very ripe blackberries and plums, chocolate and hints of pepper. The finish is long, lingering and satisfying. The ripe fruits, perfect acidity and tannin structure will allow this wine to age for many years, even longer in the large formats made this vintage.

### Food Pairings

Meritage is a special wine that calls for a special meal. Pair this wine with rich fare such as Steak au Poivre, Osso Buco a vegetable cassoulet with beans and spinach.



**TAWSE WINERY**

### TECHNICAL NOTES

HARVEST DATE	Nov 10 – Nov 29, 2011
ALCOHOL LEVEL	14.0
BRIX AT HARVEST	22.8
PH	3.57
TOTAL ACIDITY	3.7
RESIDUAL SUGAR	0 g/L