

Nestled amongst lush vineyards on the picturesque Beamville Bench, the unique terroir of Angels Gate Winery allows us to hand craft premium quality wines.



## Angels Gate Winery 2006 Cabernet Merlot VQA Niagara Peninsula

### WINEMAKING

Being a blend of Cabernet Sauvignon, Cabernet Franc and Merlot, the fruit was harvested at various times depending on varietal. After crushed the juices were fermented in open fermenters and pumped over. The wine is then matured in French and American oak for 16 months.

### TECHNICAL INFORMATION

Alcohol: 13.0 %  
Sweetness: 0  
Variety: 40% Cabernet Sauvignon ,15% Cabernet Franc, 36% Merlot, 9% Malbec  
Brix @ Harvest: 21.8°  
Harvest Dates: October 30<sup>th</sup> 2006  
Residual Sugar: .4g/L  
PH: 3.65  
Acidity: 6.4 g/L  
Production: 1200 cases  
LCBO No.: 620096

### NOTES

The nose on this blend is dominated by red plum and dark cherries with undertones of white pepper and cloves. The up-front fruit flavours, consisting of raspberry and dark cherry are finished with firm tannins in this medium bodied red. Great for dinner parties with roasted or grilled meats as the main course.

Serving Temp.: 15°C

Food Suggestions: Beef & Lamb, Pastas, and barbequed fare.

Cellaring Notes: Drink now

### FOR FURTHER INFORMATION:

Angels Gate Winery

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