

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 2007 Snow Angel Late Harvest Cabernet VOA Beamsville Bench

WINEMAKING

For 'late harvest', the Brix when the grapes are crushed must be greater than 22°. To achieve this, we set aside a block of Cabernet Sauvignon and Cabernet Franc on the Estate vineyard and left it until the first snow fall of the winter. This late harvesting ensured that we got the desired Brix and advanced flavours to make a sweeter style red dessert wine.

TECHNICAL INFORMATION

Alcohol:	12%
Sweetness:	4
Variety:	51% Cabernet Franc, 49% Cabernet Sauvignon
Brix @ Harvest:	24.6°
Harvest Dates:	November 28 th
Harvest Style:	Hand harvested, hand sorted in the vineyard, hand sorted at the winery.
Vineyards:	Angels Gate Estate
Residual Sugar:	42.8g/l
pH:	3.21
Acidity:	7.0g/l
Production:	580 cases

NOTES

Rich and delicious, this late harvest Cabernet has a beautiful nose of fruit salad and candied fruit. The refreshing palate has sweet fruit notes and a warm, long finish, leaving you wanting more!

Serving Temp.: @ 6°C

Food Suggestions: Desserts, cheeses, ham and turkey holiday dinners.

Cheese Pairing: Strong and salty like blue cheese or creamy and rich like cream cheese.

Cellaring Notes: Drink now.



FOR FURTHER INFORMATION:

Angels Gate Winery

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