

Lakeview Cellars wines are sourced from our best vineyards in the Niagara Region, kissed by Lake Ontario's offshore breeze. Our reputation is based on our commitment to producing premium VQA wines at affordable prices.



# 2017 Lakeview Cellars Cabernet Sauvignon Icewine VQA Niagara Peninsula

Varietals: 100% Cabernet Sauvignon

### Tasting Notes:

Aromas of ripe raspberries, red cherries and strawberries. The palate is complex with sweet cherry flavours followed by jammy characters leading to a finish full of raspberry and strawberry. Well-balanced with a lively acidity.

### **Food Pairing:**

Serve at 12°C. Pair with rich foods such as foie gras and soft creamy cheeses, including Blue or Stilton, as well as sweet berry desserts and dark chocolate.

## **Growing Season and Harvest:**

The frozen Cabernet Sauvignon grapes were harvested in early December when temperatures fell between -10 and -13. After settling the juice in stainless steel tanks, cool fermentation was completed in late-February when the wine was placed outdoors to stop fermentation and complete a natural cold stabilization.

### Alcohol:

11.0%

### **Residual Sugar:**

189 g/L

TA:

10.4 g/L

Gold Medal – ACWC 2019

Silver Medal – Ontario Wine Awards 2019

Silver Medal – ACAC 2018



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