

2014 RESERVE CABERNET SAUVIGNON ICEWINE

PILLITTERI
ESTATES
Winery

Terroir

The 2014 vintage was slightly above “average” with ample rainfall yet lots of sunshine. Cooler nights and the lack of a sustained heatwave lent classic “cool-climate” character to our signature white varieties. Vintages like these are a staple in Niagara and allow a diverse variety of wines to flourish while maintaining the crisp acidity our wines are known for.

Soil Predominantly clay loam with glacial sediments over Queenston bedrock
Climate Full, intense sun exposure and strong radiation cooling results in high differential between day and night time temperatures
Topography Relatively flat topography rising 95m (312 ft) above sea level

Viticulture

Yield (litres) 500L/acre (2200/ha)
Trellising Pendelbogen
Age of Vines 15+ years
Vine Density 1210/acre (3000/ha)

Winemaking

Harvest Date January 2015
Harvest Temp. -9°C
Brix at Harvest 40° Brix
Fermentation Stainless steel at 15°C (59°F) for approximately 10 weeks
Oak Treatment 10% fermented in French oak

Technical Information

Appellation VQA Niagara-on-the-Lake
Blend 100% Cabernet Sauvignon
Production 2200 cases (12x375ml), 4160 cases (12x200ml)
Alcohol 11.5%
Residual Sugar 205 g/L
Total Acidity 8.7 g/L
pH 5

Tasting Note

This wine has a medium cherry hue in the glass. The nose exhibits nuances of raspberries, strawberry and cherry pie. The high acidity is even evident on the nose making one’s mouth water almost instantly. The palate explodes with flavours of fresh raspberry, cherries in syrup, and rhubarb. The mouth-feel is deliciously sweet and intense, but the natural acidity acts as a backbone creating impeccable balance and length on the palate.

Drinkability Now to 2025+
Service 10-12°C (50-54°F)
Food Pairing Fruit-based desserts, dark chocolate