



Cabernet Sauvignon 2008

VQA NIAGARA PENINSULA

“Since 1989 Trius has been setting the standard for excellence in wines from Niagara-on-the-Lake. Our award winning blends and single-varietal wines are artfully made and aged to perfection. A true expression of our winemakers’ talent, and the terroir of Niagara.”



WINE MAKING

- A classic single varietal harvested from the vineyards of Niagara.
- Traditional skin contact, subtle French oak integration, and full malolactic fermentation, produce a wine with a rich fruit-forward style.

FLAVOUR PROFILE

- Bright purple rim with deep garnet colour and a wonderful bouquet of blackcurrant, cedar and vanilla accented by a touch of black pepper, cocoa and sweet oak.
- A medium-bodied, fruit-forward wine with silky tannins and food-friendly acidity.
- Juicy currants, blackberries and a touch of spice fill the mouth and linger on the drying finish.

WINE ANALYSIS

- Sugar Code: (0) Dry, 3.5 g/l
- Alcohol: 13.2%
- TA: 5.83 g/l
- CSPC#: 587956
- PID#: 1050943
- UPC#: 0 48162 00854 0
- Price: \$15.05 (+ bottle deposit)

SERVING SUGGESTIONS

- Serve at a cool room temperature of 16 to 18°C in large bowled red wine glasses.
- Serve with barbecued steaks and sautéed mushrooms; grilled sausage with red pepper; Portobello mushroom burgers; beef and vegetable stews; meat pies; beef on a bun; 1 year old Canadian cheddar.
- Drink now through 2012.

TRIUS – THE ART OF EXCEPTIONAL WINEMAKING.

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