



## 2020 CASK 44 MERLOT

### WINE SPECS

Vintage	2020
Varietal	100% Merlot
Sugar (g/L)	3.0g/L
Alcohol	13
Brix at Harvest	22.5
Aging	44hl oak tank
Production	775

### FOOD PAIRINGS

- mocha-rub crispy pork belly
- pot roasted beef brisket
- breast of chicken with cracked peppercorn sauce
- sweet pepper/sausage pasta salad

### CELLARING TIPS

Drink now through 2027

### TASTING NOTES

#### MYSTERIOUS MERLOT

Aged in a 44-hectolitre oak cask, our 2020 merlot develops aromas of ripe plum, spice, roasted almonds with a touch of bourbon and vanilla. On the palate, black berry and black cherry are persisting under light toasted notes and well integrated tannins.

Ce vin développe des arômes de prune, d'épices et d'amandes grillées avec une touche bourbon vanillée. En bouche des saveurs de cerise noire et de baies noires soutiennent par une trame légèrement tannique et boisée. Un millésime vieilli en cuve de 44 hectolitres qui se déguste parfaitement après aération.

### REVIEW:



Sara d'Amato



Nearly three years under screw cap closure has not tamed the spirited nature of this ardent merlot. Delicate oak spice is finely woven amid the generous black fruit on the mid-weight palate. Tannins are firm but also voluminous contributing stature to this bold offering from a warm vintage made particularly challenging due to Covid. The VQA Ontario labelling suggests that this is likely a mix of both Ontario and County fruit. Features notable length and elegantly packaging. Best 2024 to 2027. Tasted September 2023.

Value Rating: ★★★★★



90

# \$28