

Canadian Cassis

IN THE FIELD:

Source: 100% Ontario Black Currants

IN THE WINERY:

In order to preserve the fresh fruit characteristics in the finished wine, the fermentation is stopped with the addition of certified Canadian neutral spirit, leaving some residual sugar. The fruit macerates for three to four weeks in stainless steel tanks, after which it is pressed and sweetened, prior to bottling.

Alcohol: 13.5%
Titratable Acidity: 14.0 g/l
Residual Sugar: 182 g/l
Closure: Screw cap

IN THE GLASS:

A rich, deep purple in the glass. On the nose: blackcurrant jam, spice and earthy notes. The palate is rich and sweet with lots of refreshing acidity that brings balance.

IN YOUR LIFE:

Cassis is best served chilled. Ideal with fresh fruit dishes, creamy desserts or drizzled over ice cream. Use with sparkling wine for a wonderful aperitif. A summer refresher with lemonade.

