



## Showcase Cabernet Sauvignon 2004

VQA NIAGARA PENINSULA

"From a single vineyard to a single barrel, Hillebrand Showcase wines are the true expression of our passion for making great wine. Hand made from the best vineyard sites in Niagara, our unrushed approach to winemaking shines through in every bottle."

### WINE MAKING

- A classic single varietal wine harvested from low yield, older vines (up to 14 years old).
- Aged for 18 months in French and American oak barrels, 25% of which are new oak.
- Barrel malolactic fermentation, minimal filtration, top barrel selection (only 32 barrels) and extensive bottle aging ensures a rich full mouth-feel, great structure, fruit concentration, balancing acidity and ageing potential.

### FLAVOUR PROFILE

- Garnet colour with a complex bouquet of sweet vanilla, spice, tar, smoke, earth, black licorice and black currant.
- A classic cool climate style with drying tannins, moderate acidity and intriguing complexity.
- Simple black fruit and spice notes on the palate at first approach, yet with time, evolving into notes of cedar, leather and rich dried black fruits.
- Tart blackberries and currants with a touch of leather linger on the long finish.

### WINE ANALYSIS

- Sweetness Level: (0) Dry, 2.9 g/l
- Alcohol: 13%
- Total Acidity: 5.9 g/l
- PID#: 1020938
- UPC#: 0 48162 00666 9
- Retail: \$35.00

### SERVING SUGGESTIONS

- Serve at a cool room temperature of 16 to 18°C.
- Serve with medium rare to rare red meats (prime rib; steaks; beef tenderloin; bison; elk; lamb); pheasant with a rich red wine reduction; earthy wild mushroom risottos; 4 year old Canadian cheddar.
- Enjoy now through 2010.

### CRITICAL ACCLAIM

Silver Medal – Austrian Wine Challenge 2007

November 2007

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