

Nestled amongst lush vineyards on the picturesque Beamville Bench, the unique terroir of Angels Gate Winery allows us to hand craft premium quality wines.



Angels Gate Winery 2006 Merlot VQA Niagara Peninsula

WINEMAKING

After fermentation, this wine was aged for seven months in small French oak barrels. All the rich fruit was preserved while the tannins were softened considerably during.

TECHNICAL INFORMATION

Alcohol: 13.5%
Sweetness: 0
Variety: 100% Merlot
Brix @ Harvest: 22.55°
Harvest Dates: October 13th, October 19th, October 30th
Harvest Style: Hand harvested, hand sorted in the vineyard, hand sorted at the winery.
Vineyards: St. John, Marcus, Crispino
Residual Sugar: 5.7g/l
PH: 3.59
Acidity: 7.1g/l
Production: 850 cases

NOTES

There is no shortage of ripe fruit aromatics on the nose of this soft and approachable Merlot. The palate is just as pleasing with plush plum notes, a whiff of spice and the characteristic hint of violet. Good body, lower tannin and a warm finish all make this Merlot a melt in your mouth sensation.

Serving Temp.: @ 17°C

Food Suggestions: Game, beef, pork, bean and mushroom dishes, rich pasta and savoury dishes.

Cheese Pairing: Gorgonzola, Cheddar, Fontina, Gouda.

Cellaring Notes: Drinking well now. Cellar for an additional two years.



FOR FURTHER INFORMATION:

Angels Gate Winery

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