



2022 BACO NOIR

CLASSIC



DESCRIPTION

A deep, dark red wine. Ripe flavours of currant and blueberry fruit. Spicy, rich and smooth. Toasty oak finish.

WINEMAKER'S NOTES

- Soils are lacustrine silty clay.
- A range of vineyards, the oldest dating to 1975, the youngest to 2015.
- Vines are on their own root-stock.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Sustainably grown under SWO.
- Gently destemmed.
- All grapes gently moved by gravity.
- Fermentation in stainless steel tanks.
- Cap managed through pulse-air during fermentation to extract natural rich fruit, intensity of colour and flavour.
- All juice is separated from the skins with no press wine added back.
- Aged in American oak for 6+ months.

FOOD MATCHES

Barbecued meat, a variety of strong cheeses and cured meats and strawberries rolled in black pepper.

SRP: \$16.95

BACO NOIR

VQA ONTARIO VQA

THE NIAGARA PENINSULA

The most prominent wine region in Canada, representing nearly 2/3 of the country's wine grapes and 98% of Ontario's, the Niagara Peninsula is defined by its adjacency to the moderating waters of Lake Ontario and the protective rock face of the Niagara Escarpment. Of the region's 10 sub-appellations the Short Hills Bench is our home. With 90% of the regions' south facing slopes and an average diurnal shift of 13°C, it is both one of the warmest and coolest appellations during the growing season. Combined with a diversity of lacustrine soils, the local mesoclimate and aspect produce unique yet representative Niagara wines.

CLASSIC TIER

VOA Ontario

The Niagara Peninsula is our home and this tier of wines is our clearest expression of the region. Our Estate vineyards in the Short Hills Bench are what make them definitively Henry of Pelham wines: modern in style with old world character.

1-07-79376-10901-9

GEOGRAPHIC TECH. INFO CSPC SCC UPC DESIGNATION Alc.: 13%

270926

T.A.: 7.0 g/L



7-79376-10901-2

