

UNSWORTH

VINEYARDS

Ovation

Port-style dessert wine, entirely estate produced.



TASTING NOTES

Rich, black cherry and plum, sweet baking spice, earthy chocolate and black pepper. Pairs perfectly with a cheese platter or dark chocolate.



TERROIR

Clay and alluvial soils over a vast gravel base span the cool climate wine region of the Cowichan Valley. Long days during the growing season are moderated by proximity to the Pacific Ocean. This encourages full phenolic development while maintaining vibrancy. Our 12.5 acre vineyard is planted with one acre of Maréchal Foch representing 924 vines. Planted in 2005, these are the oldest vines in our vineyard.



SPECS

Grape:

100% Maréchal Foch

Vintage: Non-Vintage

Harvest Date: Usually late September or early October

Method: Blend of fortified and Appassimento style wines, tank fermented, barrel aged, solera blended

Alcohol: 19.5%

pH: 3.55

Residual Sugar: 80g/l

Total Acidity: 7.5g/l

Format: 500ml bottle

Production: 250 cases bottled annually, depending on vintage.

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ORDER

\$19.91 per bottle

(plus taxes and bottle deposit)

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