



Unsworth Symphony 2017

Cabernet Libre and Labelle are blended with a small amount of Petit Milo and 0583 for a deliciously unique Vancouver Island expression.



TASTING NOTES

Ruby red in colour with aromas of ripe cherry, dried fig and cedar box. Symphony shows the warmth of Vancouver Island in a glass. With its' structured tannin and poise on the palate this blend is a natural pairing with rich meat dishes.

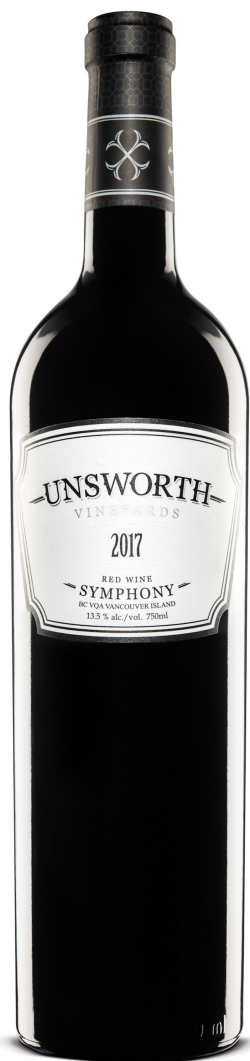
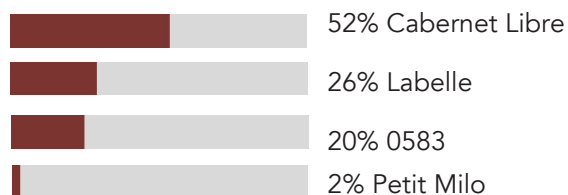


TERROIR

Vancouver Island soils are a complex story of volcanic origin layered with marine sediments and gravel carved and deposited by glaciers. Today, clay-loam soils lay on top of this gravelly base. Between the 48th and 50th parallel with strong oceanic influence, grape growing on the islands is marked by its long sunshine hours and cool-climate. Despite notoriously wet winters, summers are dry and droughts are not infrequent but temperatures typically stay below 30 degrees Celsius. All of the above combine to create one of Canada's most beautiful and unique wine regions.



SPECS



Vintage:	2017
Method:	Stainless Steel fermented, aged in French and American oak for 20months
Alcohol:	13.5%
pH:	3.51
Residual Sugar:	2.6 g/l
Titrateable Acidity:	7.8 g/l
Production:	710 cases

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🌐 www.unsworthvineyards.com



ORDER

\$24.25 per bottle

(plus taxes and bottle deposit)

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