

ONTARIO *Wine* AWARDS  
A CELEBRATION OF ONTARIO WINES

2017 RESULTS



## Quench Magazine

### WINEMAKER OF THE YEAR AWARD



**Shiraz Mottiar**  
**Malivoire Wine**

Born and raised in small-town Ontario, Shiraz Mottiar was pursuing higher education in the business realm when an inner voice detoured him to winemaking. He entered the Cool Climate Oenology and Viticulture Institute at Brock University and was a member of its first graduating class in 2000.

In the fall of that year, Shiraz joined the staff of Malivoire as a Cellar Hand. Within a year he was promoted to Assistant Winemaker.

In 2002, Shiraz was given temporary leave to take his skills to the Yarra Valley of Australia. Joining the staff of Coldstream Hills Winery for its fall harvest, he was described by the winery's founder, wine judge and author James Halliday, as "one of the stars of the vintage." Shiraz returned to Malivoire for another two vintages before taking the reins as winemaker in the summer of 2005.

Shiraz personifies Malivoire's founding philosophy: a winery's excellence begins with healthy soil and vines, and depends on minimal human manipulation of the fruit and its wine. He respects each vintage as a unique event and allows this to influence his methods. His passion is to allow each vintage to express its own unique character, reflecting the year in which it was grown. Shiraz also believes that the Niagara Peninsula, as a young wine region, is still defining its terroir. He is determined that his wines, with each succeeding vintage, will contribute to that definition.

At the end of his day, Shiraz returns home to his own Beamsville Bench vineyard, where he farms three hectares of Pinot Noir, Chardonnay and newly planted Melon de Bourgogne vines.

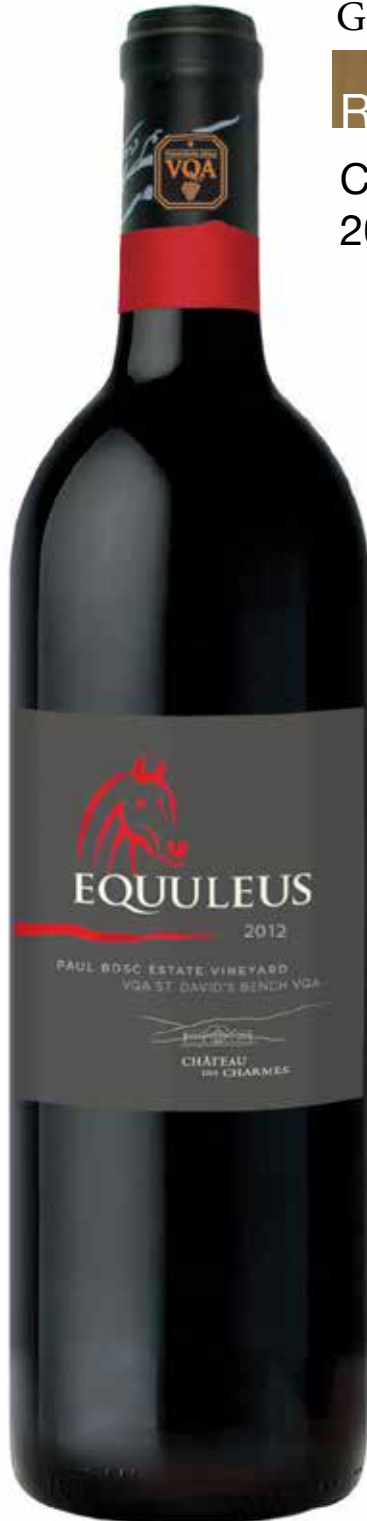
A devotee of quality of life, Shiraz reserves time for travel, the enjoyment of live music, outdoor recreation, and spending time with his wife Isa and his three children.



Grape Growers of Ontario

RED WINE OF THE YEAR AWARD

Château des Charmes  
2012 Equuleus, Paul Bosc Estate Vineyard



Our flagship red wine, Equuleus is a classically styled blend of 50% Cabernet Sauvignon, 25% Cabernet Franc and 25% Merlot. But we don't make it every year. To be considered an "Equuleus year" each of the three grape varieties must have achieved at least 23.5° Brix at harvest. 2012 was considered one of Niagara's greatest vintages and our Equuleus is a testament to that belief. Aged for one year in French Tronçais and Allier oak barrels, this wine is rich and complex with flavours of cassis and dark chocolate. Equuleus is ready to drink now, but will continue to develop in the bottle for at least another 5-10 years.

The name Equuleus comes from the "Little Horse" constellation, best seen when it rises in the night sky every September, the traditional start of our harvest. This equine symbol celebrates Paul's other passion -- Egyptian Arabian horses which are stabled at the Paul Bosc Estate, the Bosc family's home vineyard.

Michèle Bosc's Food Pairings

This wine is luscious and full-bodied. Prime rib roast, Yorkshire pudding and root vegetables immediately come to mind but I've been known to enjoy Equuleus with just about anything... roasted rack of lamb, BBQ steak, double cut veal chop, etc. This wine deserves a partner with as much oomph and class as it has.

RETAIL: \$43.00



## Grape Growers of Ontario

### WHITE WINE OF THE YEAR AWARD

#### Tawse 2015 Quarry Road Riesling

From the 9 year-old vines of the Quarry Road Estate vineyard. Viticultural practices included vertical shoot positioning, shoot thinning, cluster thinning, hand leaf removal and hand harvest. Certified organic & biodynamic.

The cool summer of 2015 combined with the extreme cold of the previous winter resulted in a lower Riesling yield from our Quarry Road Vineyard, but produced fruit of very high quality. A very aromatic wine with notes of mandarin oranges, flinty minerality and a hint of honeysuckle present on the nose. The citrus notes of mandarin orange and lime follow through to the palate and are accompanied by wet stone. The mouth feel is round and sweet and displays less acidity than previous vintages.

Pairs beautifully with foods with citrus such as roast chicken with quinoa salad and lemon dressing, or it's a great match for coconut shrimp or Baha fish tacos. Of course it's absolutely delightful all on its own. Enjoy now through to 2023.

RETAIL: \$25.15



## VQA Wines of Ontario

### WINE JOURNALISM AWARD

#### James Chatto



Awarded for his article 'Celebrating Chardonnay' in the Early Summer 2017 issue of LCBO Food & Drink.

A former actor and musician, James Chatto is one of Canada's best-known writers on the subjects of food and drink. He has written seven books, four of them about food and drink, including the best-selling *A Matter of Taste* (2005), with Lucy Waverman. James has been Senior Editor and wine and spirits columnist of the LCBO's magazine, *Food & Drink*, for more than 20 years, during which time he has also written columns about wine and spirits for many publications, including *Toronto Life*, *Enroute*, *harry*, *Food & Wine*, *Gourmet*, *Winetidings*, et alia.

James is also editor of *harry* magazine and National Culinary Advisor and head judge for Canada's Olympic athlete fundraising initiative, *Gold Medal Plates*, and co-founder and head judge of the Canadian Culinary Championships. He is a Chevalier of the *Confrérie des Chevaliers du Taste Fromage de France*, and in 2007 was declared a Freeman of Corfu Town. His memoir, *The Greek For Love*, won the Drummer General's award.



2017 RESULTS

Quench Magazine |  
Winemaker of the Year Award

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Shiraz Mottiar, Malivoire Wine

Grape Growers of Ontario |  
Red Wine of the Year Award

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Château des Charmes 2012 Equuleus, Paul Bosc Estate Vineyard

Grape Growers of Ontario |  
White Wine of the Year Award

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Tawse 2015 Quarry Road Riesling

VQA Wines of Ontario | Wine Journalism Award

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James Chatto



## 2017 RESULTS



### ASL Print FX | Best Label Design Award

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Gold: Creekside Estate 2016 Pinot Grigio  
Silver: Exultet Estates 2014 Chardonnay  
Bronze: Megalomaniac 2015 SonofaBitch Pinot Noir

### Q water | Sparkling Wine Award

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Gold: Magnotta N/V Blanc De Blancs  
Silver: Kacaba Vineyards 2016 Effervescence  
Silver: Jackson-Triggs Niagara Estate 2013 Grand Reserve  
Entourage Sparkling Brut  
Bronze: No Bronze Awarded

### Fine Wine Reserve | Dry Riesling Award

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Gold: Niagara College Teaching Winery 2015 Balance Dry Riesling  
Silver: Central Valley 2015 Riesling  
Bronze: Château des Charmes 2014 'Old Vines' Riesling, Estate Bottled

### Benchmark Restaurant | Semi-Dry Riesling Award

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Gold: Tawse 2015 Quarry Road Riesling  
Silver: Henry of Pelham Family Estate 2016 Estate Riesling  
Bronze: Trius 2015 Showcase Riesling Ghost Creek Vineyard  
Bronze: Adamo Estate 2016 Riesling Off Dry



## 2017 RESULTS



### Canadian Food & Wine Institute at Niagara College | Dry White Varietal Award

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Gold: Kew Vineyards Estate 2015 Marsanne  
Silver: Rockway Vineyards 2016 9 White Spritz  
Bronze: Strewn 2015 Two Vines Riesling Gewurztraminer

### George Brown College Centre for Hospitality and Culinary Arts | Gewurztraminer Award

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Gold: Konzelmann Estate 2014 Gewurztraminer Late Harvest  
Silver: Reif Estate 2015 Gewurztraminer Reserve  
Bronze: Trail Estate 2013 Gewurztraminer

### VIA Rail Canada | Pinot Blanc/Pinot Gris Award

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Gold: Sandbanks 2016 Pinot Grigio  
Gold: Vieni Estates 2016 Pinot Grigio  
Silver: No Silver Awarded  
Bronze: Konzelmann Estate 2015 Pinot Blanc

### 680 NEWS | Sauvignon Blanc/Semillon Award

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Gold: Creekside Estate 2015 Iconoclast Semillon/Sauvignon Blanc  
Gold: Trius 2015 Showcase Clean Slate Sauvignon Blanc Wild Ferment  
Silver: No Silver Awarded  
Bronze: Inniskillin Niagara Estate 2015 Discovery Barrel  
Fermented Sauvignon Blanc





## 2017 RESULTS



### Cheese Boutique | Oaked Chardonnay Award ~ Under \$20

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Gold: Meldville Wines 2015 Chardonnay

Silver: Palatine Hills Estate 2012 Neufeld Vineyard Chardonnay

Bronze: Magnotta 2015 G. Marquis Chardonnay - The Silver Line

Bronze: 16 Mile Cellar 2013 Rebel Chardonnay

### Quench Magazine | Oaked Chardonnay Award ~ Over \$20

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Gold: Flat Rock Cellars 2014 The Rusty Shed Chardonnay

Silver: Tawse 2013 Quarry Road Chardonnay

Silver: Inniskillin Niagara Estate 2014 Montague Vineyard

Bronze: No Bronze Awarded

### Canadian Food & Wine Institute at Niagara College | Unoaked Chardonnay Award

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Gold: Kacaba Vineyards 2016 Unoaked Chardonnay

Silver: Creekside Estate 2016 Unoaked Chardonnay

Bronze: Konzelmann Estate 2015 Unoaked Chardonnay

### Niagara Airbus | Rosé/Blanc de Noir Award

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Gold: Malivoire Wine 2016 Ladybug Rosé

Silver: Château des Charmes 2016 Rosé, Cuvée d'Andrée, Estate Bottled

Bronze: Thirty Bench Wine Makers 2015 Small Lot Rosé



## 2017 RESULTS



### 680 NEWS | Gamay Award

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Gold: Château des Charmes 2015 Gamay Noir 'Droit', St. David's Bench Vineyard

Silver: Malivoire Wine 2015 Courtney Gamay

Bronze: Malivoire Wine 2015 Gamay Small Lot

### George Brown College Centre for Hospitality and Culinary Arts | Pinot Noir Award

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Gold: Southbrook Vineyards 2015 Triomphe Pinot Noir

Silver: Stanners Vineyard 2014 Barrel Select Pinot Noir

Bronze: 16 Mile Cellar 2012 Incivility Pinot Noir

### Grapes for Humanity | Red Hybrid Award

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Gold: Henry of Pelham Family Estate 2015 Speck Family Reserve Baco Noir

Silver: Malivoire Wine 2014 Old Vines Foch

Bronze: Gallucci 2015 Don Paolo

### IWEG | Cabernet Sauvignon Award

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Gold: Château des Charmes 2014 Cabernet Sauvignon, St. David's Bench Vineyard

Silver: Peller Estates 2014 Andrew Peller Signature Series Cabernet Sauvignon

Bronze: Magnotta 2016 G. Marquis Cabernet Sauvignon - The Red Line

Bronze: Trius 2014 Showcase East Block Cabernet Sauvignon Clark Farm Vineyard

Bronze: Thirty Bench Wine Makers 2012 Small Lot Cabernet Sauvignon



## 2017 RESULTS



### Yellow Wine Club | Cabernet Franc Award

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Gold: Nomad at Hinterbrook 2013 Cabernet Franc  
Silver: Kacaba Vineyards 2015 Reserve Cabernet Franc  
Bronze: Hernder Estates 2012 Deep Roots Cabernet Franc

### Arta Gallery | Merlot Award

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Gold: Nomad at Hinterbrook 2013 Merlot  
Silver: Château des Charmes 2014 Merlot, St. David's Bench Vineyard  
Bronze: Magnotta 2012 Merlot Limited Edition

### Quench Magazine | Syrah/Shiraz Award

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Gold: Trius 2015 Shiraz  
Silver: Magnotta 2015 Shiraz Limited Edition  
Bronze: Konzelmann Estate 2015 Shiraz -Lakefront Series

### Allen's | Meritage and Cabernet/Merlot Blends Award

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Gold: Château des Charmes 2012 Equuleus, Paul Bosc Estate Vineyard  
Silver: Rockway Vineyard 2012 Meritage  
Bronze: Tawse 2012 Meritage

### Vintage Assessments | Late Harvest Award

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Gold: Peller Estates 2015 Private Reserve Late Harvest Vidal  
Silver: Trius 2015 Showcase Late Harvest Vidal  
Bronze: Konzelmann Estate 2016 Special Select Late Harvest Vidal



## 2017 RESULTS



### Fine Wine Reserve | Vidal Icewine Award

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Gold: Trius 2014 Showcase Vidal Icewine

Silver: Inniskillin Niagara Estate 2014 Sparkling Vidal Icewine

Bronze: Inniskillin Niagara Estate 2015 Sparkling Cabernet Franc Icewine

### LCBO | Vinifera Icewine Award

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Gold: Tawse 2013 Riesling Icewine

Silver: Inniskillin Niagara Estate 2015 Cabernet Franc Icewine

Silver: Jackson-Triggs Niagara Estate 2015 Reserve Cabernet Franc Icewine

Bronze: No Bronze Awarded

### Allen's | Appassimento Red Award

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Gold: Kew Vineyards Estate 2012 Heritage

Silver: Kew Vineyards Estate 2014 Soldier's Grant

Bronze: Reif Estate 2013 The Magician Shiraz

### Bullfrog Power | Blended Red Award

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Gold: Wayne Gretzky Estates 2015 Estate Series Shiraz Cabernet

Silver: Kacaba Vineyards 2014 Cabernet Syrah

Bronze: Kacaba Vineyards 2015 Cabernet Syrah



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# ONTARIO *Wine* AWARDS

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