

ESTATE WINERY
RIVERVIEW
Cellars

Tasting Notes
and Pairing Suggestions



2016 Salvatore's Reserve Cabernet Sauvignon

Our 2016 Reserve Cabernet Sauvignon is born from our older block of premium Cabernet grapes all from our property. A complex nose reveals baking spice, cocoa and dark cherry. With flavours of fresh raspberries, jammy blackberries and vanilla.

Suggested Pairing: Slow Cooker Beef Stew

Slow Cooker Beef Stew

Ingredients:

- 2 pounds beef stew meat, cut into 1-inch pieces
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 clove garlic, minced
- 1 bay leaf

- 1 teaspoon paprika
- 1 teaspoon Worcestershire sauce
- 1 onion, chopped
- 1 1/2 cups beef broth
- 3 potatoes, diced
- 4 carrots, sliced
- 1 stalk celery, chopped



Directions:

1. Place meat in slow cooker. In a small bowl mix together the flour, salt, and pepper; pour over meat, and stir to coat meat with flour mixture. Stir in the garlic, bay leaf, paprika, Worcestershire sauce, onion, beef broth, potatoes, carrots, and celery.
2. Cover, and cook on Low setting for 10 to 12 hours, or on High setting for 4 to 6 hours.