



Oak & Barrels

Vadim will explore the use of oak in adding flavour and character to red wines. He will demonstrate this with samples wines with various oak treatments – new and old oak barrels, barrel alternatives such as chips, blocks or staves and powdered oak.

Presented by Vadim Chelekhov

Vadim's passion for farming, oenology and viticulture had started at a very young age. He was surrounded by orchards, berry farms and tractors for most of his childhood, spending every summer in the country with his grandparents. His fascination with the flavours and aromas was born while he was picking through the wild raspberry bushes and climbing steep mountain slopes in search of wild strawberries. Vadim's curiosity to learn the science behind growing grapes and fermentation grew exponentially with his arrival to Canada in the early 2000s and his discovery of the emerging wine production region in Niagara. Through his studies at the University of Western Ontario Vadim obtained a crucial background in sciences that will later help him with a transition into the winemaking and viticulture industry of Southern Ontario. In 2012 Vadim, as a student from Niagara College's Wine and Viticulture program, joined Kacaba Vineyards and Winery to complete his practicum school component. Soon, he was offered a full-time cellar position and with time became an assistant winemaker at Kacaba Vineyards and Winery. Concurrently, he achieved WSET 3 Certificate in wines. In December 2018, Vadim was promoted to Winemaker and since has dedicated his passion for growing grapes and crafting wines of the highest quality to the Kacaba brand.