



NIAGARA ESTATE SERIES

Riesling

VQA NIAGARA PENINSULA 2014

HARVEST

The 2014 vintage reflects ideal ripening conditions which led to exceptional quality and flavours. The cool spring led into sunny and warm days, cool, clear nights, minimal precipitation and no humidity. Harvest began in mid-September with Pinot Grigio and finished in the first week of November. This allowed for strong varietal characteristics with Pinot Noir and the early white varieties of Pinot Grigio, Riesling and Sauvignon Blanc showing great aromatics with the ripe fruit. The late ripening reds of Merlot, Shiraz, Cabernet Franc and Cabernet Sauvignon benefitted from longer hang time where they were able to reach their maximum potential.

WINEMAKING

Throughout the Niagara Peninsula premium grapes were chosen for this vintage Riesling. Upon arriving at the winery the grapes were de-stemmed and crushed. After minimal skin contact the grapes were gently pressed, the juice was then allowed to cold settle for 24 hours before being racked into stainless steel tanks. Inoculated with a specific strain of yeast the wine was allowed to ferment at an average temperature of 15° C until a small amount of residual sweetness remained.

WINEMAKER'S NOTES

This wine shows concentrated aromas of tropical fruit and green apple. On the palate citrus, clove and peach along with a touch of residual sweetness balances the extended, crisp, clean finish.

FOOD PAIRINGS

Lemon and Dill Tuna Salad; Pesto and Garlic Pasta.



PRODUCT INFORMATION

Size 750 mL
Winemaker Bruce Nicholson

TECHNICAL ANALYSIS

Alcohol/Vol 12%
pH 3
Residual Sugar 13.15 g/l
Total Acidity 8.36 g/l
Oak Aging NO