

2021 Black Sheep Riesling

Descriptors: green apple, refreshing, versatile

Appellation: VQA Niagara Peninsula

Composition: 100 % Riesling

Winemakers: David Johnson, Kevin Chuan Qin

Harvest Dates: Oct 14-17, 2021

Fermentation:

All the grapes for this wine were handpicked allowing fruit to arrive at the winery intact. Fruit was gently whole cluster pressed, yielding 600 liters/tonne then transferred to temperature controlled stainless steel tanks to ferment at 13 C. Fermentation arrested with natural sugars present; kept on lees until November 30, 2021

Cellaring potential:

2-5 years

Bottling date:

February 8, 2022

Total Production:

1429 cases

Wine analysis:

pH 2.70; 9.5 % alc./vol; TA 8.0 g/L; R.S. 21 g/L

Retail Price:

\$19.95

Availability:

Winery retail store; LCBO Vintages Essentials (#80234); licensee

Vegan

Tasting Note:

Bursting with granny Smith apples, stony minerality, lime and a touch of peach. The palate has lovely with lemon-lime notes and that tension-packed yin-yang of sweet-tart on the fresh and lively finish.

