

2021 Old Vine Riesling

Descriptors: Ripe orchard fruit, honeycomb, lemon/ lime citrus

Appellation: VQA Niagara Peninsula

Composition: Riesling (100%)

Winemaker: David Johnson

Assistant Winemaker: Kevin Chuan Qin

Harvest Dates: October 14th, 2021

Fruit Condition: Excellent. Hand harvested from some of the oldest Riesling vines in Niagara. These vines produce small quantities of grapes that have tremendous depth and character.

Handling:

Riesling was handpicked into small 25kg picking bins allowing the fruit to arrive at the winery's sorting table intact. Fruit was hand sorted and whole bunch pressed. Juice yield was 600litres per tonne; transferred into stainless steel and fermentation tanks. 8 hours juice fining and settling then racked off gross lees.

Fermentation:

Fermented with commercial yeast strain Delta. Fermentation temperature was set for 13°C. Fermentation arrested with 14g/L natural residual sugar. Wine was kept on lees until end of November 2021

Cellaring potential: 3-10 years

Bottling date: February 8, 2022

Total Production: 343 cases

Wine analysis: pH 2.74; alc./vol; 10% TA 12.8 g/L; R.S. 14.7 g/L

Retail Price: \$24.95

Availability: Winery Retail Store; licensee

The subtle nose opens quickly, releasing ripe orchard fruit aromas woven with honeycomb and delicate floral notes before enveloping the palate with concentrated flavours of racy lemon-lime, apricot and a grounding mineral note. Medium bodied, perceptibly off-dry with balancing acidity, it offers a smooth yet refreshing mouthfeel with tangy citrus flavours lasting on the long finish

