

## 2022 Black Sheep Riesling

**Descriptors:** green apple, lemon/ lime, citrus

**Appellation:** VQA Niagara Peninsula

**Composition:** Riesling (100%)

**Winemakers:** David Johnson, Kevin Chuan Qin

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**Harvest Dates:** September 28<sup>th</sup> – October 9<sup>th</sup>, 2022

**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 January 23<sup>rd</sup>, 2022

**Cellaring potential:**

2-5 years

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**Bottling date:**

February 6<sup>th</sup>, 2023

**Total Production:**

523 cases

**Wine analysis:**

pH 2.80; 9.5 % alc./vol; TA 7.9 g/L; R.S. 21.5 g/L

**Retail Price:**

\$19.95

**Availability:**

Winery retail store; LCBO Vintages Essentials (#80234)



**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.

