



2015

# riesling



*This dry Riesling has aromas of lemon meringue, apple blossom, honey and tropical fruit. On the palate, the crisp acidity balances the round fruit, with flavours of melon, ripe peach, pineapple, lime and apple pie.*

## FOOD PAIRINGS

Drink this with coconut curry dishes, pad Thai, roast pork with spiced apples, or duck breast with a fruit reduction.

## VITICULTURE

Carefully selected fruit of clones 21B and 49 from O'Rourke Family Vineyards in Naramata, cane pruned and then shoot and fruit thinned to produce 4 short tons per acre.

## WINEMAKING

An even mix of Riesling clones 49 and 21B were harvested on September 21st. The fruit was crushed and pressed, then separated into three volumes to undergo fermentation in stainless steel. The three fermentations were very long, slow and cool to retain maximum aromatics and each was carried out by a different yeast strain. Lees stirring was performed during fermentation on one lot (30% of the final blend). The finished wine was racked & blended ready for filtration and bottling in early February 2016.

Grape Varieties:	100% Riesling
Alc % volume:	13.4%
Production:	155 cases
Bottled:	February 2, 2016
pH:	2.92
TA g/L:	8.93
RS g/L:	6.15

SKU	662999
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