## 2016 RIESLING

PRODUCT STATS:
CASES PRODUCED: 1896
BOTTLING DATE: March

LCBO #-

1896 March 2017 \$17.95

TECHNICAL ANALYSIS:

ALCOHOL/VOL.: 11 % RESIDIAL SUGAR: 24 of

pH: 2.94 TA: 9.1 g/L BRIX: 20.2

WINEMAKER'S NOTES:

Our 2016 Riesling is sourced from a 2004 planting on our

Our ZUID is reselling its sources from a ZUIDs philiting in Our extent view, and an enighbouring properly that also lies along the livenity Mille Berich. The fruit is all hand-poision along the livenity file and produced and cold settling, the highly lips is a tiern produced and cold settling, the highly lips is a tiern produced termentation tanks. Fermentation is cool and slow to capture the pure fishouse of one of our favourite varietals. Riesling expresses its origins extremely well.







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