



RIVERVIEW
Cellars
ESTATE WINERY

Riesling 2009

VQA Niagara River

\$16.95 / 750 mL

Vineyard

Area Planted: 0.72 acres/0.29 hectares

Soil: Silty loam

Harvest Date: October 19th, 2009

Brix: 18°

Titrateable Acidity: 12 g/L

pH: 3.0

Tonnes per Acre: 2.72

Winery

Very favourable, cool conditions for premium Riesling. Grapes sourced from old, 1999 Riesling plantings at front of property. Grapes were destemmed and gently pressed. Must was fermented using cold-tolerant yeasts between 12-18°C for approximately 2 weeks. Aged in stainless steel; subsequently racked, fined and filtered prior to bottling. Sealed under screwcap.

Bottle Statistics

Varietal Content: 100% Riesling

Alcohol: 12.4% alc./vol.

Residual Sugar: 9.5 g/L

Bottled On: April 13th, 2010

Cases Produced: 144



Tasting Notes (4/21/2010)

Very bright and youthful, pale green-straw appearance. Extremely fresh nose of lime, blossoms, lemon, Clementine oranges and mineral. Medium bodied, high-acid, and loads of layered flavours. Most aromas replay on the palate, along with green apple candies and grapefruit. Very fine, lengthy finish. Ideally suited for Asian noodle dishes, grilled bass, or sizzling German sausage. Try with fresh goat cheese, or runny, soft cheeses like Brie or Saint-Marcellin.