ESTATE WINERY
RIVERVIEW
Cellars

Special Select Late Harvest Riesling 2009

VQA Niagara River

$27.95 / 375mL

Vineyard

Area Planted: 1.1 acres / 0.44 hectares / 7 rows
Soil: Clay loam
Vine Age: 5 years
Harvest Date: January 9th, 2010; 8AM-12PM
Brix: 32.1°

Winery

Grapes picked at approx. -10°C, pressed first for Icewine and subsequently re-pressed to extract a less intense juice. Must was cool-fermented in stainless steel at 14°C for approximately 10 days. Wine was matured in stainless steel; racked, fined and cross-flow filtered prior to bottling. Sealed under natural cork.

Bottle Statistics

Varietal Content: 100% Riesling, Clone Weis 21B
Alcohol: 11.8% alc./vol.
Residual Sugar: 118.1 g/L
Bottled On: August 12th, 2010
Cases Produced: 47

Tasting Notes (8/20/2010)

Youthful, pale straw-colour with bright appearance and low-moderate viscosity. A well perfumed nose of pink grapefruit, canned pineapple, nectarine, peach pit, lemon iced-tea and. The sweetly fruited, finely acidic core delivers notes of winter grapes, grapefruit, and apricot purée before finishing with Bosc pear. Delicious Riesling in the spirit of German dessert wines! Serve with peach compote or grapefruit meringue pies. Drink now to enjoy its youthful fruit, or hold until 2013-2015 to gain bottle bouquet.