

BORDERTOWN

VINEYARDS & ESTATE WINERY



DRY RIESLING 2018

Our Dry Riesling is a textbook example of how this aromatic Germanic grape varietal can be made in a bright, crisp and dry style, showing flowery, almost perfumed aromas. Its naturally high acidity levels provide the perfect backdrop for the zesty lemon and lime flavours that lift off of the palate and dance on your tongue with delicious zip. Showcases an excellent balance of stone fruit, notable acidity and somewhat lighter weight.

BC VQA CERTIFIED

- Grapes:** 100% estate grown
- Vineyard Location:** Osoyoos, British Columbia
- Exposure:** East
- Varietals:** Riesling 100%
- Grape Yield:** 5.65 Tons/Acre
- Soil Composition:** Gravel w/ light colour sand and heavy soil
- Date of Harvest:** September 26, 2018
- Brix Level:** 22.5
- Fermentation:** Cultured Yeast
- Duration:** 24-28 days
- Temperature:** Allowed to rise to a maximum of 17°C
- Malolactic Fermentation:** None
- Alcohol:** 12.0%
- Residual Sugar:** 6.6 g/l
- Maturation:** None
- Filtration:** Yes
- Production:** 200 cases
 - Aging:** Drink now – best within three years
 - Colour:** Light gold
 - Nose:** Flowery, almost perfumed
 - Flavour:** Zesty lemon and lime
- Serving Temperature:** 7°C
- Serving Suggestions:** Pairs up nicely with white fish and pork, and is one of the few wines that shines with the more spicy flavours of Thai and Chinese cuisine.
- Awards/Accolades/Ratings:** John Schreiner - 91 Points

