

BORDERTOWN

VINEYARDS & ESTATE WINERY

PINOT GRIS 2017

Our Pinot Gris is sourced from three separate vineyard parcels on our family estate. Fermented in stainless steel, this wine is backed with crisp acidity, but has a rounded, honeyed, tropical fruit style, with aromas and flavours of banana and even hints of zesty blood orange. It shows structure and backbone in harmony with terrific bright fruit notes. Finishes with zing.

BC VQA CERTIFIED

- Grapes:** 100% estate grown
 - Vineyard Location:** Osoyoos, British Columbia
 - Exposure:** South West
 - Varietals:** Pinot Gris 100%
 - Grape Yield:** 4.5 Tons/Acre
 - Soil Composition:** Gravel w/light colour sand and heavy soil
 - Date of Harvest:** September 1, 2016
 - Brix Level:** 24.5
 - Fermentation:** Natural fermentation
 - Duration:** 16 days
 - Temperature:** Allowed to rise to a maximum of 17°C
 - Malolactic Fermentation:** None
 - Alcohol:** 13.5%
 - Residual Sugar:** 4.0
 - Maturation:** 8 months, in stainless steel tanks
 - Filtration:** Yes
 - Fining:** Fining in the bottle (minimum 2 months)
 - Production:** 1000 cases
 - Aging:** Cellar for up to five years
 - Colour:** Rich gold
 - Nose:** Pineapple, honey, tropical fruit
 - Flavour:** Banana, melon, and even a hint of zesty blood orange
- Serving Temperature:** 10°C
- Serving Suggestions:** Grilled chicken, seafood in flavourful sauces, pork tenderloin, green Thai curry, salads

