

# BORDERTOWN

VINEYARDS & ESTATE WINERY



## LIVING DESERT WHITE 2018

This signature blend is comprised of a range of aromatic varietals from Bordertown's estate vineyards. It showcases soft floral notes, opening up to aromas of mineral, peach, apple and pear. The palate is fresh and clean, showing a blend of stone/citrus fruit and mineral, with a touch of spice on the finish. It's a white wine that delivers with delicious, refreshing, bright tropical fruit.

**BC VQA CERTIFIED**

- Grapes:** 100% estate grown  
**Vineyard Location:** Osoyoos, British Columbia  
**Exposure:** North West  
**Varietals:** Muscat 32%, Riesling 28%, Grüner Veltliner 21%, Gewürztraminer 10% and Pinot Gris 9%  
**Grape Yield:** 5.1 Tons/Acre  
**Soil Composition:** Gravel w/ light colour sand and heavy soil  
**Date of Harvest:** September 25, 2018  
**Brix Level:** 24.0  
**Fermentation:** Cultured Yeast  
**Duration:** 16 days  
**Temperature:** Allowed to rise to a maximum of 17°C  
**Malolactic Fermentation:** None  
**Alcohol:** 11.5%  
**Residual Sugar:** 6.3 g/l  
**Maturation:** 8 months, in stainless steel tanks  
**Filtration:** Yes  
**Production:** 540 cases  
**Aging:** Drink now – best within three years  
**Colour:** Light gold  
**Nose:** Mineral, peach, apple and pear  
**Flavour:** Refreshing, bright tropical fruits, citrus, and touch of spice  
**Serving Temperature:** 7°C  
**Serving Suggestions:** Spicy Southeast Asian and Indian cuisine, salty foods, light meat dishes, desserts with caramel, butterscotch, fruit, vanilla or coconut  
**Awards/Accolades/Ratings:** **John Schreiner - 90 Points**  
“The wine begins with aromas of pear and apple mingled with spice. The palate is a veritable fruit salad, with flavours of stone fruit, apple and citrus. The finish is dry and lingering.”

