

BORDERTOWN

VINEYARDS & ESTATE WINERY



GRÜNER VELTLINER 2025

Grüner Veltliner is Austria's gift to the wine world. As one of its few producers in the Okanagan valley, we are pleased to present our version of this fabulous grape varietal to you. The limited plantings mean that this wine is a rare treat. It blends aromas of pineapple and honey with a tinge of minerality followed by flavours of white peach and apricot. It has a balanced acidity that is perfectly harmonious with the delicate fruit stylings. In short, it's a delightful mass appeal white wine for all occasions.

BC VQA CERTIFIED

- Grapes:** 100% estate grown
- Vineyard Location:** Osoyoos, British Columbia
- Exposure:** West
- Varietals:** Grüner Veltliner 100%
- Grape Yield:** 5 Ton/Acre
- Soil Composition:** Gravel with light colour sand and heavy soil
- Date of Harvest:** September 13, 2025
- Brix Level:** 21.0
- Fermentation:** Cultured yeast
- Duration:** 24-28 days
- Temperature:** Allowed to rise to a maximum of 17°C
- Malolactic Fermentation:** None
- Alcohol:** 13.8%
- Residual Sugar:** 1.95 g/l
- Maturation:** None
- Filtration:** Yes
- Production:** 280 cases
- Aging:** Drink now – best within three years
- Colour:** Light straw
- Nose:** Pineapple and honey
- Flavour:** Dry backbone. White peach and apricot
- Serving Temperature:** 7°C
- Serving Suggestions:** Smoked ham, asparagus, light vegetable dishes with herbs, salads, Asian cuisine, sushi
- Awards/Accolades/Ratings:**
 - Bronze Medal** – National Wine Align Awards 2026
 - John Schreiner – 93 Points**

“This is one of the best GVs, if not the best, yet released by Bordertown. It begins with aromas of green apples. The palate is rich, with flavours of apple mingled with pear, grapefruit and white peach. A dry white, the finish lingers.”

