

BORDERTOWN

VINEYARDS & ESTATE WINERY



LIVING DESERT WHITE 2025

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 52%, Gewürztraminer 29%, Pinot Gris 12% and Chardonnay 7%
- Grape Yield:** 5.0 Tons/Acre
- Soil Composition:** Gravel w/ light colour sand and heavy soil
- Date of Harvest:** September 10, 2025
- Brix Level:** 24.5
- Fermentation:** Cultured Yeast
- Duration:** 18 days
- Temperature:** Allowed to rise to a maximum of 17°C
- Malolactic Fermentation:** None
- Alcohol:** 13.0%
- Residual Sugar:** 2.51 g/l
- Maturation:** 8 months, in stainless steel tanks
- Filtration:** Yes
- Production:** 390 cases
- Aging:** Drink now – best within five 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 - 91 Points**
"This is a complex blend: 52% Muscat, 29% Gewurztraminer, 12% Pinot Gris and 7% Chardonnay. The intense aromatics were still developing in this recently bottled wine. A day after opening, the wine began to show well, with fresh, zesty aromas and flavours of spicy stone fruits."

