



2021 DRY RIESLING LIMESTONE RIDGE VINEYARD

THE APPELLATION:
VQA TWENTY MILE BENCH

THE HARVEST:
September 29th, 2021

THE VARIETAL PROFILE:
100% Riesling

THE NOTES:
This is the first vintage of this dry Riesling, which is made from the Estate's Limestone Ridge Vineyard fruit. The nose shows attractive aromas of orange zest, rose petal and wet stone. On the palate, it is dry and vibrant, showing flavours of orange zest, floral, apple and minerality. The finish is long and balanced.

THE PAIRINGS:
This fantastic Riesling pairs with all things spicy and fragrant, from Pad Thai to spicy Indian dishes. A personal favourite would definitely be deep-fried meals, using the brightness of the wine to cut cleanly through the richness of the food. Or, this wine pairs perfectly with itself on hot, sunny, carefree days.

THE CELLARING:
Drink now to 2024 or longer

THE NOTES

pH	2.98
Total Acidity	7.95
Residual Sugar	10 g/l
Alcohol	10.5%
Brix at Harvest	17.5
Production	3,500 btls

