

HENRY family estate of PELHAM

HENRY OF PELHAM SPARKLING WINE

DESCRIPTION

Peach and pear aromas with toasty notes. Fresh orchard fruit flavours with a hint of brioche buoyed by bubbles. Made to celebrate every day of the week.

WINEMAKER'S NOTES

- The grapes used in this blend were picked in late September to obtain the perfect balance between acidity and sugar.
- The base wine was fermented cool to preserve aromatics with no malolactic fermentation done in order to maintain freshness.
- The secondary fermentation took place in a stainless steel Charmat tank to produce elegant bubbles.
- Minimum 30 days aging on lees

FOOD MATCHES

Pair this sparkling wine with smoked salmon, rich cheeses, buttery popcorn, or add to a cocktail.

SRP: \$17.95



GEOGRAPHIC DESIGNATION

VQA Ontario

TECH. INFO

Alc.: 11.5%

SCC

1-07-79376-66503-4

UPC

7-79376-66503-7

