



2018



LATE HARVEST RIESLING

PRODUCT#: 136010

750ML BOTTLE

TECH DATA:

Alcohol: 12.6% Sugar Code: (4)
Residual Sugar: 30 G/L
Grape(s): 100% Riesling
Stainless Steel Fermentation

KEY SELLING NOTES:

- Full flavored and rich tasting
- Surging sweet and tangy flavors
 - VQA Ontario

ACCOLADES:

BRONZE - Finger Lakes International Wine & Spirits Competition

TASTING NOTES:

Pale lemon in colour. The intense bouquet is laced with hints of peach, nectarine, and lime. The fresh, crisp acidity is complimented by the honeyed late harvest character. It is an ideal balance of cool climate acidity with a fragrant orchard-fresh aroma and a delicate peach bouquet. An explosion of tastes.

Pair with: Lemon or honey cheesecake, roasted duck with apple dressing, sausage stuffed jalapenos with blue cheese or spicy jambalaya.

CONTACT YOUR LOCAL PELEE ISLAND WINERY
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