



2015 RIESLING

A.B.V 11.1%

R.S. 18 g/l

T.A. 5.74 g/l

SOURCE Hunter Farms Vineyard - Niagara Lakeshore

FERMENTATION Stainless steel tanks 6 months

ESTIMATED PEAK 2025

SERVE 10° C

WINEMAKER'S NOTES Fermentation took 6 months, which is average for Riesling from this vineyard. We stopped the fermentation when we felt the sweetness was only high enough to balance the acidity, and we didn't want the alcohol to get high enough to notice. I like a light and delicate Riesling, where flavour dominates structure.

SOMMELIER'S NOTES A summery Riesling. Easy drinking. Refreshing. Finishes very clean and leaves your mouth salivating for more. I wouldn't serve anything heavy with this, as the weight of the wine coming from alcohol is fairly light. Summer salads, especially a nice Caprese when tomatoes come in season would make for a fun pairing.

905.468.4321
bigheadwines.ca

