

Nestled amongst lush vineyards on the picturesque Beamville Bench, the unique terroir of Angels Gate Winery allows us to hand craft premium quality wines.



Angels Gate Winery 2006 Riesling VQA Niagara Peninsula

WINEMAKING

This Riesling was cold settled and racked before fermentation with added yeast. When fermentation had completed, the wine was bentonite fined and sterile filtered before bottling.

TECHNICAL INFORMATION

Alcohol:	11.8%
Sweetness:	1
Variety:	100% Riesling
Brix @ Harvest:	19.8°
Harvest Dates:	October 16 th
Harvest Style:	Hand harvested, hand sorted in the vineyard, hand sorted at the winery.
Vineyards:	Emerald Shore
Residual Sugar:	10g/l
PH:	3.3
Acidity:	7.5g/l
Production:	1,100 cases

NOTES

With a fresh and vibrant nose of peaches, white flowers and just a hint of petrol, this luscious Riesling is crisp and inviting. Showing finesse and balance on the palate, the wine follows through with juicy stone fruit and racy citrus fruit on the palate. Enjoy a round mouth feel and a long finish on this refreshing white wine that favours both seasonal food and summer sipping.

Serving Temp.: 7-9°C

Food Suggestions: Soft rind cheeses, frittatas & omelets, salads, seafood, poultry, creamy pastas & spicy fare.

Cellaring Notes: For fresh & fruit notes drink now – for viscosity and petrol notes drink 2-3 years.



FOR FURTHER INFORMATION:

Angels Gate Winery

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