

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 Sussreserve VQA Niagara Peninsula

WINEMAKING

The grapes were whole berry pressed and then cool fermented at 15-16 °C. Sussreserve was added the day before bottling.

TECHNICAL INFORMATION

Alcohol: 10.0%
Sweetness: 2
Variety: 100% Riesling
Brix @ Harvest: 19.4°
Harvest Dates: October 2nd – 26th
Harvest Style: Hand harvested, hand sorted in the vineyard, hand sorted at the winery.
Vineyards: John Street, Wismer, Emerald Shore
Residual Sugar: 32g/l
PH: 2.90
Acidity: 9.75g/l
Production: 3,330 cases
LCBO No.: 620104

NOTES

One of Angels Gate most dynamic wines has been naturally sweetened with unfermented Riesling juice the day before bottling. The natural juice adds complexity, structure, texture and length to the wine. The nose is packed with ripe zesty lime, mild floral undertones, juicy asian pear and a whisper of clean minerality. The palate shows a delicate balance of acidity and sweetness and is bursting with intense fruit and white floral notes. Finishing with satisfying length, the Sussreserve Riesling is refreshing and crisp.

Serving Temp.: 7-9°C

Food Suggestions: Mild cheese, appetizers, seafood, poultry and spicy fare.

Awards:

Best White Wine 2007 – All Canadian Wine Championship
Best Riesling 2007 – All Canadian Wine Championship
Bronze – Ontario Wine Awards

Cellaring Notes: Drink now.



FOR FURTHER INFORMATION:

Angels Gate Winery

PHONE: 905-563-3952 FAX: 905-563-4127 EMAIL: mail@angelsgatewinery.com
www.angelsgatewinery.com