

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 2008 Select Late Harvest Riesling VQA Beamsville Bench VQA

WINEMAKING

With the passing of autumn comes the return of winter and for Canadians this means snow. However, for Canadian winemakers this signifies a new harvest. This Select Late Harvest wine is made from partially frozen Riesling grapes to produce a sweet wine with a nice balance of acidity.

TECHNICAL INFORMATION

Alcohol: 11.0%
Sweetness: 1
Variety: 100% Riesling
Brix @ Harvest: 19.0°
Harvest Dates: October 15th, 2006
Harvest Style: Hand harvested, hand sorted in the vineyard, hand sorted at the winery.
Vineyards: Emerald Shore
Residual Sugar: 6.4g/l
PH: 3.01
Acidity: 11.0 g/l
Production: 220 cases

NOTES

Enjoy bright mineral qualities on the nose as well as fresh fruity tones. A zesty lemon and grapefruit palate is refreshing and clean with hints of green apple and lime. A lingering finish gives this palate cleansing wine great character to pair with food.

Serving Temp.: 7-9°C

Food Suggestions: Shellfish & seafood. Poultry & egg dishes. Curry & soy based dishes.

Cellaring Notes: For fresh & fruity notes drink now – for viscosity and petrol notes drink 1-2 years.

FOR FURTHER INFORMATION:

Angels Gate Winery

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