

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



## Angels Gate Winery 2010 Sauvignon Blanc VQA Niagara Peninsula

### WINEMAKING

Stainless steel fermented and aged. No barrel maturation.

### TECHNICAL INFORMATION

Alcohol: 13.5%  
Sweetness: 0  
Variety: 100%  
Brix @ Harvest: 21.8°  
Harvest Style: Hand Harvested  
Residual Sugar: 3g/L

Production: 130 cases  
LCBO. : N  
Retail Price: \$13.95

### NOTES

The wine has a slightly pale golden straw hue. It demonstrates vibrant, herbaceous aromas of cut grass, with gooseberry, grapefruit zest and citrus candy. The palate delivers zippy acidity, giving a tart and refreshing effect. A medium bodied wine with the alcohol providing a tingling warmth. A mild bitterness can be felt on the lower sides of the tongue. Predominantly grassy flavours are complimented with fruitiness. A mid-length finish, healthy complexity and nice varietal character make this a well-balanced and enjoyable Sauvignon Blanc.

Serving Temp.: 5-8°C

Food Suggestions: Grilled Tilapia topped with fresh squeezed lemon juice. Prosciutto-wrapped asparagus. Mango salad.

Cellaring Notes: This wine is designed to be crisp and refreshing. Its racy acidity is in its prime when the wine is young. The wine may soften with a few years, but does not need much time, though it will age without any problem for up to roughly 8 years.

