2016 Viognier

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	Viognier 100%
Brix at Harvest	20 average
Alcohol Content	12.5%
Residual Sugar	3 grams /litre
Total Production	350 cases

TASTING NOTES

This Niagara Viognier has typical aromas of peach and apricot and a touch of honey. Dominated by primary fruit flavours and aromas that characterize this variety, the wine is both amazingly refreshing yet fully satisfying on the palate.

Enjoy today with light salads, fleshy white fish preparations, grilled chicken breast or on its own as a tasty aperitif.

WINEMAKING NOTES

After harvest in mid-September, the grapes were crushed and fermented in stainless steel tanks at cool temperatures around 15°-16° C to preserve the freshness and primary aromas. After primary fermentation, the wine was kept on its fine lees for added complexity before final racking. Following light fining and filtration, the wine was bottled in April 2017.

VINTAGE NOTES

The winter of 2015/2016 was thankfully mild after the deep freezes of the previous two, yet a cool spring delayed bud-burst. Once the summer finally started it was warm, sunny and almost draught-like. Luckily light rain in August refreshed the parched vines. Harvest started with Pinot and Chardonnay for sparkling on September 8th and continued with other whites and light reds. The beautiful weather lasted well into the fall, allowing for long hang time for Cabernet Sauvignon. All grapes came in clean and disease-free with little need for sorting. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.