

## Wine Club Aromatik 2015

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	Riesling 50%, Pinot Gris 25%, Viognier 25%
Brix at Harvest	20.9° average
Alcohol Content	12.5%
Residual Sugar	3.3 grams /litre
Total Production	90 cases



### TASTING NOTES

Crafted exclusively for our wine club members, Aromatik is amazingly complex, showing light oak and notes of cream and lees along with white grapefruit, floral and light spice aromas. On the palate it is rich from the Pinot Gris and Viognier but refreshing from the Riesling, with fruity and creamy notes following through from the nose, light tannins from the oak and a long, lingering finish.

Enjoy today with light salads, fleshy white fish preparations or poultry with cream sauce or age for the short-to-medium-term to develop further complexities.

### WINEMAKING NOTES

After harvest in mid-September, the grapes were crushed and fermented in two 500L French oak barrels (1 of pure Riesling, 1 blended) that had originally been used for Essence Arôme 2011 and then our Reserve Pinot Gris 2013, leaving a rich seasoning to add complexity to the Aromatik. After primary fermentation, both barrels were kept on lees for a year of ageing. Following blending, the wine was aged a further 10 months in tank before bottling in summer 2017 following light fining and filtration.

### VINTAGE NOTES

The winter of 2014/2015 can best be described as extreme with some of the coldest prolonged periods on record throughout the Niagara Peninsula, damaging buds across varieties leading to a naturally low yield for the 2015 vintage. The cold lasted well into early spring which led to a relatively late bud-burst. Luckily once the summer finally started it was warm, sunny and relatively dry. The beautiful weather lasted well into the fall, allowing for even ripening across all varieties. With the naturally low yields from the winter cold, the wines from the vintage show great concentration and varietal correctness, with typical Niagara acidity and freshness, leading to very high quality wines across the portfolio, though produced in extremely limited quantities.