

Aromatik 2016

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	Riesling 65%, Viognier 35%
Brix at Harvest	19.5° average
Alcohol Content	12%
Residual Sugar	5 grams /litre
Total Production	134 cases



TASTING NOTES

Our second vintage of Aromatik, this time a blend of two varieties, Riesling and Viognier. The Riesling provides freshness to the nose and the acidic backbone to the palate while the Viognier brings luscious tropical fruit and notes of spice. Fermenting in larger oak vessels pulls the two together with a hint of sweet vanilla. The wine is amazingly complex with notes of fresh citrus, passionfruit and honey. The palate is rich and smooth with tropical fruit flavours. The finish is long and complex with notes of caramel.

The wine will complement rich and savoury dishes such as mushroom risotto with shaved Parmigiano-Reggiano, lobster with drawn butter or pasta with cream sauces.

Ready to drink on release, the wine will continue to develop nuances over the short to medium term.

WINEMAKING NOTES

The grapes for Aromatik were harvested a few weeks apart – the Viognier was harvested first in late September and the Riesling was harvested in mid-October. Both were hand-harvested and full cluster pressed into seasoned 500 liter French oak barrels for fermentation and aging. Neither went through malolactic fermentation as the aim was to preserve acidity in the warm vintage. After primary fermentation, the 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 spring 2018 following light fining and filtration.

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 drought-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.