



## 2016 Sauvignon Blanc

VQA Ontario

### GROWING SEASON AND HARVEST

- ❖ 2016 was an interesting year with some significant weather variations through the growing season however, as is often the case, nature eventually found a balance by the end of the season.

### WINEMAKING TECHNIQUES

- ❖ Sourced from reputable Ontario vineyards
- ❖ Harvest Dates: late September through early October
- ❖ Fermented in stainless steel for 12 days
- ❖ Cold stabilized and bottled to preserve fruit characters

### WINEMAKER'S TASTING NOTES

A white wine that is light and refreshing with notes of green apple, freshly cut grass and fresh greens on the nose, followed by a palate of citrus, mineral and grassy notes on the palate.

### FOOD PAIRINGS

Enjoy this Sauvignon Blanc with fresh fire grilled Ontario asparagus topped with a lemon sauce or simply with butter and lime zest. Also great with fresh fish and chips!

### TECHNICAL DATA

Alcohol: 12%  
Residual Sugar: 1.2 g/L at bottling

**SIZE**  
750ml

**SUGAR**  
(0)

**LCBO#**  
498071



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