



Discovery Series 2017 Sauvignon Blanc

VQA Niagara Peninsula

WINEMAKING TECHNIQUES

- ❖ Selected and harvested from high quality Niagara vineyards
- ❖ Gently pressed in pneumatic style presses
- ❖ Harvested on a variety of dates to increase complexity
- ❖ Fermented under cool conditions for 14 days in stainless steel tanks
- ❖ Aged in stainless steel tanks to preserve fresh fruit characteristics
- ❖ Stored in stainless steel for several months, fine filtered and bottled

WINEMAKER'S TASTING NOTES

Aromas of citrus, lime and pineapple are ripe on the nose followed by a palate of tropical fruit, green grass and citrus characteristics. A well rounded Sauvignon Blanc with a full mouth feel and a lingering finish.

SUGGESTED FOOD PAIRINGS

Try this versatile white with a creamy spinach & artichoke dip, Greek salad or poached salmon.

TECHNICAL DATA

100% Sauvignon Blanc
Alcohol by Volume: 12%

SUGAR CODE	SIZE
(0)	750 mL

