



LAKEVIEW CELLARS

2017 Kerner

VQA Niagara Peninsula

WINEMAKING TECHNIQUES

- ❖ Harvested from specially selected, high-quality vineyards
- ❖ Gently pressed in pneumatic bladder style presses
- ❖ Cool fermented in stainless steel for 14 days at 16°C
- ❖ Aged in stainless steel tanks
- ❖ Cold stabilized and bottled to preserve fruit characters

WINEMAKER'S TASTING NOTES

This unique varietal shows notes of intense tropical and citrus fruits such as pineapple, mango, grapefruit and lime with soft floral hints. The palate is lean but complex, starting sweet with floral flavours and balanced by a racy, lime acidity leading to a clean & refreshing finish.

FOOD SUGGESTIONS

This is an all purpose food wine, it can be enjoyed on its own or with any lighter bodied dish; from fruit and soft/medium cheeses to creamy pastas, shellfish, fish and chicken.

TECHNICAL DATA

Alcohol by Volume: 12.0%

SIZE

750mL

