



## 2016 Sauvignon Blanc

*VQA Niagara Peninsula*

### WINEMAKING TECHNIQUES

- ❖ Sourced from high quality Niagara vineyards
- ❖ Harvest: late September
- ❖ Fermented in stainless steel for 12 days
- ❖ Aged in stainless steel
- ❖ Cold stabilized and bottled to preserve fruit characters

### WINEMAKER'S TASTING NOTES

This crisp white displays notes of peaches, tangerines, citrus & gooseberry on the nose followed by a palate of limes and freshly cut grass.

### FOOD PAIRINGS

Excellent on its own this wine delivers a refreshing and crisp palate that is perfect for summer sipping on the deck. The medium palate will hold up to a number of lighter foods. Enjoy with garlic shrimp with fresh lime juice or a summer salad topped with goat cheese.

### TECHNICAL DATA

Alcohol: 12%

### AVAILABILITY

Winery Boutique

### SUGAR

(0)

### PRICE

\$13.95

