



**TAWSE WINERY**

## 2016 Carly's Block Riesling

**Appellation:** VQA Twenty Mile Bench  
From the mature vines of Carly's Block Estate Vineyard. Viticultural practices include organic and biodynamic farming, vertical shoot positioning, shoot shinning, cluster thinning, hand-leaf removal and hand-harvest.

**Production**  
1,500 Bottles

**Cellaring Potential**  
Enjoy now through to 2025!

**Winemaker's Comments**  
The Carly's Block Vineyard is one of the oldest Riesling plantations in Niagara and is well known for producing fruit of exceptional quality and complexity. The nose offers a subtle complexity that opens up into aromas of fresh Niagara peaches, citrus and white flower; all strung together by the scent of wet stone. On the palate are notes of crisp granny smith apple, complemented by a long finish characterized by lemon juice and minerality. This well rounded and bright Riesling confirms the poetic license of Riesling from Carly's Block.

**Food Pairings**  
The beautiful balance of acidity and fruitful complexity results in a wine that is a pleasure to pair with. Enjoy it with a goat cheese and beet salad, or Thai mango salad to elevate the adored combination of sweet with heat.

### TECHNICAL NOTES

HARVEST DATE	Oct 21, 2016
ALCOHOL LEVEL	10.0
BRIX AT HARVEST	18.9
PH	2.78
TOTAL ACIDITY	9.45
RESIDUAL SUGAR	24 g/l