



2018 Tawse Riesling

Appellation: VQA Niagara Peninsula

Sourced from select Niagara Peninsula vineyards. Viticultural practices included vertical shoot thinning, cluster thinning.

Winemaker's Comments

The 2018 Tawse Riesling is a blend from carefully sourced hand-harvested fruit from select vineyards of the Niagara Peninsula. As such, this balanced wine is a wonderful expression of both terroir and vintage, as well as a great value! The nose is aromatic with notes of pineapple, orange zest and apple blossoms. The mouth is delicately balanced with a mouthwatering finish with flavours of sweet citrus, ripe apple and peach.

Food Pairings

Try the 2018 Tawse Riesling with your favourite curry dishes, coconut shrimp or a lemon pasta!



TAWSE WINERY

TECHNICAL NOTES

HARVEST DATE	Sept. 20 - 28
ALCOHOL LEVEL	10.0
BRIX AT HARVEST	19.1
PH	2.84
TOTAL ACIDITY	8.53
RESIDUAL SUGAR	22 g/L