



## 2017 Limestone Ridge Riesling 'Spark'

Appellation: VQA Twenty-Mile Bench  
Certified Organic and Biodynamic Limestone Ridge Estate Vineyard. Viticultural practices included vertical shoot positioning, shoot thinning, leaf thinning and hand-harvesting.

### Cellaring Potential

Enjoy now through to 2022!

### Winemaker's Comments

Our Spark Rieslings from the north block of the certified Organic and Biodynamic Limestone Ridge Vineyard, are very popular amongst Tawse fans, and this 2017 Sparkling Riesling is no exception! Made in the traditional method, this wine spent 12 months on the lees which has resulted in a creamy mousse and mouthfeel. The nose has infatuating aromas of peach, honeysuckle, and biscotti. The palate is off dry and crisp, with bursting flavours of granny smith apple, orange zest, and lemon meringue pie.

### Food Pairings

Sparkling wines naturally have more of an acidic profile, which makes them incredibly food friendly. This 2017 Spark Riesling pairs beautifully with saltier and fattier dishes, like fried vegetable spring rolls, or triple cream brie on salted crostini.



**TAWSE WINERY**

### TECHNICAL NOTES

HARVEST DATE	Sept 27-Oct 21, 2017
ALCOHOL LEVEL	11.3
BRIX AT HARVEST	17.4
PH	2.82
TOTAL ACIDITY	10.58
RESIDUAL SUGAR	11.9 g/L