



## 2016 Spark Blend

Appellation: VQA Niagara Peninsula

Sourced from select sustainably farmed Niagara Peninsula vineyards. Viticultural practices included vertical shoot positioning, shoot thinning, cluster thinning, hand leaf removal and hand harvest.

### Production

4,000 Bottles

### Cellaring Potential

Enjoy now through to 2020!

### Winemaker's Comments

This Traditional Method Sparkling wine is made from a base of 25% Quarry Road Chardonnay, 31% Laundry Vineyard Pinot Noir and 44% Hillside Vineyard Pinot Gris. Having spent 12 months on the lees, this off-dry wine displays hints of brioche, melon, pear and honeysuckle aromas. The palate is clean with crisp acidity that is balanced by flavours of peach, melon, green apple, fresh bread and a fine and elegant mousse.

### Food Pairings

Sparkling wines are always a pleasure to pair with as they are so versatile and easily compliment a wide variety of foods. Pair the 2016 Spark Blend with oysters, fresh salads, pastas with cream sauces or enjoy it all on its own!



**TAWSE WINERY**

### TECHNICAL NOTES

HARVEST DATE	Sept 3 - 8, 2016
ALCOHOL LEVEL	12.2
BRIX AT HARVEST	18.1
PH	2.78
TOTAL ACIDITY	9.98
RESIDUAL SUGAR	11 g/l