



2015 BENEDICTION

\$30.00 • 750ml • 8.0% ABV

TECHNICAL INFORMATION:

Total Acidity: 12.0g/L
Residual Sugar: 19.0g/L
pH: 2.85
Grape: 100% Geisenheim 318
Region: Avon Peninsula, Nova Scotia
Peak Drinking: 2019-2025

VINTAGE INFORMATION:

The 2015 growing season started a few weeks later than usual due to unusually high snowfall through the winter, delaying spring by a couple of weeks. Spring was dryer and warmer than usual which allowed the vines to make up for the late start but kept the crop to a reasonable level. Summer and autumn were fairly average with autumn rains holding off until very late in the season leading to a particularly clean harvest.

WINEMAKER'S NOTES:

Made in the traditional method, this wine was fermented first in stainless steel then again in bottle. Fermented to a lower pressure than most traditional method sparkling wines (approx. 70psi), this wine style was inspired by German Sekt. This is an easy-drinking, food-friendly style of bubbly meant for any occasion.

TASTING NOTES:

On the nose this wine shows notes of green apple, key lime, starfruit and chalk. The palate is clean, crisp and refreshing with citrus and mineral notes leading to a long, chalky finish. This wine is balanced by a significant dosage but finishes quite dry due to the naturally high acidity of the Geisenheim grape.

SUGGESTED FOOD PAIRINGS:

This wine pairs well with almost any food, but is best enjoyed with oysters on the half shell, or your favourite seafood crudo or ceviche.