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## BUTLERS' GRANT RIESLING 2022

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### APPELLATION

Twenty Mile Bench

### ALCOHOL

9.5%

### BRIX AT HARVEST

17.4

### VARIETAL/CLONE

Riesling (Weis)

### TOTAL ACIDITY

7.44 g/L

### RESIDUAL SUGAR

9.5 g/L

### AVAILABILITY

Winery, Online

### RETAIL PRICE

\$22

### CASES PRODUCED

300

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## WINEMAKING

Fermented 100% stainless steel. Skin cold soaked for 16 hours. Wild ferment. 6 months lees aging. 100% Malolactic fermentation.

## TASTING NOTES

Bright and refreshing, with a zesty acidity that is perfectly balanced by a creamy mouthfeel. Flavors of peach and apricot are joined by a delicate touch of honeyed sweetness that adds depth and complexity.

## FACTS & SPECS

From the oldest vines planted at our Butlers' Grant vineyards, this Riesling is perfect for sipping on a hot summer's day on a patio or cottage dock.