

# HENRY family estate of PELHAM

## 2021 DRY RIVER RIESLING ESTATE GROWN

(FORMERLY KNOWN AS ESTATE RIESLING)

### DESCRIPTION

Crisp and round with citrus aromas of grapefruit and zesty lemon and mango. Flavours of peach and lime blossom. Expressive, aromatic, and juicy. Will age 5+ years.

### WINEMAKER'S NOTES

- Soils are lacustrine silty clay.
- Primarily from vineyards planted in 1984.
- Sustainably grown under SWO.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Clone is Weiss 21b.
- Yields of 3.5 tonnes per acre
- Gently destemmed then mechanically sorted.
- All grapes gently moved by gravity.
- Whole berry pressed. All juice is press fractioned to separate the finest cut.
- Fermented in stainless steel, at cool temperatures between 15-17°C to preserve freshness with a portion in 3000L neutral oak foudres (from 2018 forward).

### FOOD MATCHES

Thai food, roast pork or turkey, salads with citrus vinaigrette.

Available in: Ontario, Alberta, Belgium, China

**SRP:** \$19.95

### DRY RIVER

Fruit from our Homestead Vineyard is the core of this wine. Shovel planted in 1984 with the Mosel clone Weiss 21b, the planting runs adjacent to the south slope along a tributary to Richardson's Creek. After the spring-melt this 'tributary' can run like a river through our farm before drying up for another year (or more). Stylistically this wine is a New World mash-up of a Mosel clone grown in a Burgundian-like climate on heavy clay, not slate. Together these elements make for a luscious but lemony-fresh, tropical cocktail of a wine.

### ESTATE TIER

Our Estate vineyards are all grown within the small Short Hills Bench appellation and are our most representative expression of this place. With 90% of the region's south facing slopes, this is one of the warmest areas to grow grapes in Niagara. A diurnal shift of 13°C means warm days and cool nights, perfect for flavour development. Our vineyards are adjacent to the Short Hills Provincial Park, an ancient valley that was once a cataract formed simultaneously with Niagara Falls. The heavy clay soils, with their tossed-up limestone, naturally limit the yields per vine and make for wines of intensity and character. Through rigorous declassification they are limited in production.

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VIC HARRADINE  
WINECURRENT



#### GEOGRAPHIC DESIGNATION

VQA Short Hills Bench

#### TECH. INFO

Alc.: 10.2%  
T.A: 8.6 g/L

#### CSPC

557165

#### SCC

1-07-79376-21204-7

#### UPC

7-79376-21204-0

