



## 2018 LIMESTONE RIDGE - SOUTH BLOCK - RIESLING

THE APPELLATION:  
VQA Twenty Mile Bench

THE HARVEST:  
Oct 3-12, 2018

THE VARIETAL PROFILE:  
100% RIESLING

THE NOTES:  
The warmer 2018 vintage provided us with great fruit intensity and concentration, such as in this Riesling. On the nose, expect intense and enticing aromas of pear, orange blossom, melon, mineral and wild honey. On the palate, it is rich, textural, complex, and the finish is long, crisp and bright.

THE PAIRINGS:  
This fantastic Riesling pairs with all things spicy and fragrant, from Pad Thai to spicy Indian dishes. A personal favourite would definitely be deep-fried meals, using the brightness of the wine to cut cleanly through the richness of the food. Or, this wine pairs perfectly with itself and hot, sunny, carefree days.

THE CELLARING: Drink now to 2028



### THE NOTES

pH	3.55
Total Acidity	6.15
Residual Sugar	29.9 g/l
Alcohol	11%
Brix at Harvest	19.6