



SPERLING

Late Harvest Riesling 2017 VQA

Love and Labour Since 1925

Sperling Vineyards

Kelowna, BC

Okanagan Valley

BCVQA

Organic, Biodynamic, Estate Grown, Vegan & Gluten Free

Winemakers: Ann Sperling & Rickard Branby



Sperling Vineyards Heritage Series

- A demonstration of the terroir through each varietal with a light touch by the winemaker
- Old vines planted in 1978
- Not influenced by aromatic yeasts or other additives
- Honouring the decisions of the past, and work with a traditional style

Growing Conditions

2017 provided a cool spring built to moderate in early summer to hot in the late summer. Fall shutdown quickly with a frost on November providing ideal conditions to harvest the Late Harvest grapes in a semi-frozen state.

Winemaking and Viticulture

Late Harvest – starting in 1986, winemaker, Ann Sperling has had a fascination with Late harvest and botrytis affected wines. The concentration, and texture of late harvested wine sets an exciting challenge to make a harmonious and refreshing wine in spite of the obvious intensity. Ideally mature grapes are harvested at 30 brix depending on the season and selection. Acidity is key, so harvest parameters include target acidity of 10 g/L.

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Technical Data

Alcohol:	10.5%
pH:	3.6
Residual Sugar:	123.0 g/L
Total Acidity:	9.6g/L
Picking Date:	November 4th, 2017
Variety:	Estate Grown Riesling
Closure:	Natural Cork
Production:	368 cases 6x375ml
UPC:	627843766473

For more information please contact Jill Richardson Branby at jill@sperlingvineyards.com or 778-478-0260.

1405 Pioneer Road, Kelowna, BC CANADA

