



2011 河景 雷司令白葡萄酒（750 毫升） 11% 加拿大 VQA 酒商质量联盟认证

2012 年获加拿大酒类铜奖

葡萄生长季节和采摘

- ❖ 安省南部气候正常，春季没有晚霜，进入 6 月份雨量稍高于往年平均值
- ❖ 日照时间低于平均值，葡萄发芽以及成熟都晚了约 2 周
- ❖ 6 月中后，天气正常，七八月份阳光充足、天气干燥、温暖，非常适合葡萄成熟
- ❖ 8 月底 9 月份，葡萄按时成熟，部分品种成熟期甚至早于预期
- ❖ 9 月遭遇暴雨，但不影响葡萄采摘。此后天气温和，采摘季节可延长至 11 月晚秋
- ❖ 大部分葡萄都达到完美的糖度和成熟度，可以酿造出复杂性高的上乘葡萄酒
- ❖ VQA 登记留作冰酒的葡萄比上年增加 1 倍，是 06、07 年后最多的一年

- www.vqaontario.ca

种植条件和酿造技术

- ❖ 选择尼亚加拉河畔葡萄庄园中高质量的雷司令白葡萄
- ❖ 葡萄于 1999 年和 2006 年种植，种植面积 2.5 英亩，粉砂土壤，精心料理
- ❖ 轻柔榨汁，冷却处理 7 天后在不锈钢发酵罐中低温发酵约 2 周
- ❖ 99 年葡萄和 06 年葡萄分别配制，再按 8:2 比例混合。沉淀后过滤并装瓶
- ❖ 仅酿造 270 箱

口感

- ❖ 透彻明亮、微泛浅绿草垛的颜色，闻着清新亮丽，带有青柠、花香、柠檬、柑橘、蜂蜜和矿物质的味道；中等酒体，半干微甜，酸度适中，香味层出不穷。在口中又一次重演上述味道，并伴有青草糖果和柚子的味道，甘美贻醇，回味悠长

食物搭配

- ❖ 最佳饮用温度为 7~10°C，完美搭配亚洲面条、泰式蒸贻贝、铁板鲈鱼或德国香肠
- ❖ 可与新鲜羊乳酪或柔软的布里干酪（Brie）以及圣马塞兰乳酪（Saint-Marcellin）搭配，别有一番风味



Riverview Cellars Estate Winery
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Riesling 2011 (750ML) 11% vQA Niagara River

BRONZE MEDAL WINNER – CANADIAN WINE AWARDS 2012

Vineyard

The grapes for this wine came from 2 separate blocks of Riverview's estate Riesling. The first block was planted in the front portion of the vineyard in 1999. 3 tons were harvested from this acre on Sept 26 2011 at 20.3 brix. The second block was planted in 2006 at the back of the vineyard. 4 tons were harvested from this 1.5 acre block on Sept 28 2011 at 19.0 brix.

Winery

The grapes were gently crushed, destemmed and pressed immediately after they were harvested. The juice was cold settled for 7 days before raked and fermented. Both blocks were cool fermented separately for approximately 14 days in a stainless steel tank. The wine was then raked and blended at 80% '99 block and 20% '06 block. The blend was then filtered prior to estate bottling.

Bottle Statistics

Varietal Content: 100% Riesling

Harvest Date: Sept 26-28, 2011

Alcohol: 11% alc./vol

Cases Produced: 270 Cases

Bottled on: Jul 16, 2012

Residual Sugar: Semi-Dry

Tasting Notes

Extremely fresh notes of peach blossoms, lemon, nectarines and mineral dance on the nose while a medium-bodied palate delivers high acid and layered flavours of green apple, candies and grapefruit. Ideally suited for Asian noodle dishes, grilled bass, sizzling German sausage or soft cheeses.



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