



SPERLING

Late Harvest Riesling 2015 VQA



Love and Labour Since 1925

Sperling Vineyards
Kelowna, BC
Okanagan Valley
BCVQA
Organic, Biodynamic, Estate Grown

Sperling Vineyards Heritage Series

- Dry varietal wines
- A demonstration of the terroir through each varietal
- “Made” in the vineyard
- Light touch by winemaker
- Not influenced by aromatic yeasts or other additives
- Honouring the decisions of the past: location of the vineyard & varietals planted

Growing Conditions

The dominant soil feature is deep, mineralogical clay with properties of ultra-fine limestone particles high in calcium (rated 2/3 & 3/3 by Herody), high in minerals and low to moderate in nitrogen. This highly sought-after soil-type is ideal for terroir driven Riesling and Pinot Noir, providing balanced mineral nutrition but requiring enriched levels of organic matter for optimal vine growth and grape berry nutrition for winemaking. These soils are also delicate so poor farming practices create hardpans. Other famous regions with comparable cool climate and this soil type, such as Burgundy have proven that vines, grown organically express the terroir most typically. Deep rooted vines can find their own water and nutrients for much of the season minimizing irrigation demands.

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 26-30 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:	12%
pH:	3.5
Residual Sugar:	134.8 g/L
Total Acidity:	14.7 g/L
Picking Date:	November 28, 2015
Variety:	Estate Grown Riesling
Closure:	Natural Cork
Production:	368 cases 6x375ml
Retail:	\$27.89
Wholesale:	\$24.44
UPC:	627843766473