

PATIO 9 WHITE

Winner of "DOUBLE GOLD" – Best in Class- All Canadian Wine Championships

**"Mouth-watering freshness. It only takes a sip to see why this wine is everyone's favourite! Low alcohol, crisp, with a fun refreshing spritz."
*D Slavink - Winemaker***

VITICULTURE NOTES

The grapes for this wine are picked within a very small window of time. When the sugar and acidity are just right, we can achieve a perfectly balanced wine with crisp acidity, fresh ripe fruit flavour and similar profiles from vintage to vintage.

TASTING NOTES

Colour is steely-straw with a faint olive hue. On the nose; lemon-lime and ripe tropical fruit. Fresh peach with hints of apricot. In the mouth; crisp refreshing acidity balances harmoniously with residual sugar. A delicate spritz lifts the palate while ripe stone fruit flavours carry through to a refreshing finish. At 9% alcohol, this wine is easy on one's conscience.

WINEMAKING NOTES

The fruit was harvested early to harness the grapes natural acidity and lower sugar content. The juice was fermented at 13° Celsius to retain crisp aromatic complexities. The fermentation was finished when a perfect balance was achieved between sugar and acid. The remaining CO₂ from fermentation was captured in tank to add a delicate spritz to the finished wine.

FOOD PAIRING

Great for a toast or just as a sipper. A perfect Oyster wine. Try with kebabs, shrimp, or chicken on the BBQ. Pairs well with spicy Indian and Thai dishes.

TECHNICAL NOTES

Harvest Date: Early September
Brix: 18.4
Alcohol: 9%
pH: 2.98
TA: 9.8 g/L
Residual Sugar: 27 g/L
Cellaring: Drink vintage +3 years
Retail Price: \$ 12.95

LCBO# 341693

