

RIESLING 2023

TIGHTROPE
WINERY

IN THE GLASS:

lime, whitepeach,starfruit,rose; crisp & dry.

VINEYARD NOTES

The Riesling grapes are sustainably grown on our Fleet Road Vineyard – Tightrope Estate & then hand- picked.

WINEMAKER NOTES

The grapes had 14 hours of skin contact before being whole-cluster pressed. The wine was then stainless steel fermented with minimal intervention, to show a true expression of the vintage & terroir.

The fermentation was at a low temperature of between 11 – 14 C and took 30 days to complete. After fermentation was complete there was some residual sugar left , which balances out the acid in this wine.



WINE SPECS

VINTAGE

2023

VARIETAL

Riesling

APPELLATION

Naramata Bench

HARVEST DATE

September 16, 2023

WINEMAKING

Whole cluster pressed, over-night skin contact. Low temperature (11 – 14C)in stainless steel for 30 days

AGEING BOTTLING

n/a

DATE CASES

February 27, 2024

PRODUCED

376

RESIDUAL SUGAR

1.52 g/L

ACID

8.55 g/L

pH

2.88

ALCOHOL

12.9 %

CELLARING

Drink now through 2032

Wine Shop \$27.00

SKU 334573

1050 Fleet Road
Naramata Bench,
BC 778.476.7673



www.tightropewinery.ca
info@tightropewinery.ca