

# PERLWEIN RIESLING 2025

## IN THE GLASS

Apple, lemon, pomelo, grapefruit zest, apricot & floral notes; light pearl like bubbles

## VINEYARD NOTES

The riesling grapes are sustainably grown on our Fleet Road Vineyard – Tightrope Estate; Naramata Bench & hand- picked.

## WINEMAKER NOTES

The grapes were 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 balance out the acid in the wine. CO2 injection bubbles.



### WINE SPECS

VINTAGE  
VARIETAL  
APPELLATION  
HARVEST DATE  
WINEMAKING

2025

Riesling

Naramata Bench

Sept 16, 2025

Whole cluster pressed; stainless steel ferment; low intervention CO2 injection bubbles

### AGEING

n/a

### BOTTLING DATE

March 6, 2026

### CASES PRODUCED

114

### RESIDUAL SUGAR

9.85 g/L

### ACID

7.8 g/L

### pH

2.96

### ALCOHOL

12.9 % .

### CELLARING

Drink now through 2029

SKU#762639

RETAIL \$29.00

