



Hainle Vineyards - 2009 Old Vine Riesling Estate

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"Riesling" or "White Riesling" are internationally accepted names for the grape variety sometimes known in North America as Johannisberg Riesling. This is the true Riesling grape which has been cultivated in Germany for centuries.

All of the Riesling produced by Hainle Vineyards is made from grapes grown in our own vineyards, hence the name "Estate Bottled."

Our Riesling is one of very few Okanagan grown Rieslings which are made completely dry. The wine is fully fermented and no sweet reserve (unfermented grape juice) has been added to the wine. The style is similar to the full-bodied, dry Rieslings from the Alsace region of France. The dry style makes the wine very versatile as a food wine, and it also gives the wine longevity in the cellar.

The grapes for the 2009 vintage were harvested on October 06 2009 at 23.2% sugar. The alcohol is 12.9%, the residual sugar is 1.0 g/l, and the acid at bottling was 7.9 g/l. The wine was fermented in stainless steel tanks, and rested on the lees ("sur lie" contact) for approximately 10 months. It was racked 7 times before finally bottled unfiltered in 2013. 300 cases were produced.

The wine's aromas contain fresh varietal notes of citrus, mineral, green apple and a hint of nuttiness. The full body is nicely balanced with acidity, which will soften as the wine ages. We anticipate that this vintage will develop very well in the cellar for the next 50 years or more.

This dry Riesling is one of only very few wines that will match well with "difficult" vegetables like asparagus. It is also excellent with salmon, raw oysters, poultry and vegetable dishes.

Harvest	October 6th 2009
Avg.sugar	23.2
Bottling	August 2013
Cases	300
Alc/Vol	12.9 %
Residual sugar	1.0 g/l
Acid	7.9 g/l
Cellar Potential	50 +