



Hainle Vineyards - 2009 Hainle Ehrenfelser

Fruit cocktail in the glass describes this wine the best



Well suited to the cool-climate of the Okanagan Valley, our Ehrenfelser (a cross between Riesling and the earlier ripening Sylvaner) was harvested October 13, 2009 and fermented in 100% stainless steel to preserve its fresh fruit intensity. Golden colour. The nose shows honey and tropical fruits. Evolved, lightly earthy hints. Powerful and sweet wine in the mouth. Sour-sweet balance. Shows some botrytis, honeyed and tropical fruits. Evolved, but well kept. Some dried flowers. Very nice minerality. High acidity that refreshes the wine and balances the sweetness. Long taste. Citrusy and tropical on the finish. This is a clean Ehrenfelser.

Harvest	October 13 2009
Avg.sugar	26.2 Brix
Bottling	August 01 2010
Cases	375
Alc/Vol	13.6 %
Residual sugar	2.4 g/l
Acid	7.5 g/l
Cellar Potential	7 years