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# HUNNY

LATE HARVEST RIESLING  
VQA OKANAGAN VALLEY

## VINIFICATION

The 2011 growing season began very late due to an uncharacteristically cool spring, while July and August were also cooler than normal. September and October presented moderate temperatures, allowing for improved structure and phenolics in the early ripening and aromatic varieties, and permitting all grape varieties to mature and develop their excellent Okanagan flavours.

## WINEMAKING

Our 2011 Hunny is a true 100% late harvest Riesling. Hunny was harvested at 32 brix and stainless steel fermented to maintain the ripe fruit flavours and crisp acidity.

## AROMA / BOUQUET / NOSE

This late harvest Riesling displays excellent balance between sweetness and acidity. Fresh and lively, enjoy flavours of apricot, citrus, pear and fig, with a hint of candy-apple on the finish.

## FOOD AND WINE PAIRING

This complex and beautifully balanced wine pairs well with strong cheeses or freshly baked apple crumble. Or, enjoy Hunny on its own as the perfect finale to your favourite meal.

### TECHNICAL NOTES

ALCOHOL/VOLUME	12%
SWEETNESS	0.8
PH LEVEL	3.15
RESIDUAL SUGAR	100 G/L
TOTAL ACIDITY	9.35 G/L
RELEASE DATE	AUG 2012
AGEABILITY (SERVE UNTIL)	2016
SERVING TEMPERATURE	10° C
OAK AGING	NO

