





















MARTIN'S LANE WINERY

Simes Vineyard Riesling 2015

\$55.00

* Suggested retail price

	Product code	14166001
	Licensee price	\$47.83
	Format	3x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Still Wine
	Country	Canada
	Regulated designation	VQA
	Region	British Columbia
	Appellation	Okanagan Valley
	Classification	VQA
	Varietal(s)	Riesling 100 %
	Alcohol percentage	13.00%
	Colour	White
	Sugar	Off-Dry 5-25 gm sugar-L
	Sugar content	5
	Closure type	Glass Stopper
	Length of aging	120 months
	Total acidity	7.5 g/l
	PH	3.06

ABOUT THIS WINERY

Striking. Rugged terrain and a pristine, deep lake define our region. The Okanagan Valley, British Columbia is the wine world's best kept secret. Here, latitude and altitude synthesize to form something truly unique.

TASTING NOTES

The riesling, all clone 21B, is lively with bright lemon-lime fruit, Okanagan sagebrush and a slightly greener bent.

PRODUCT NOTES

The Simes Vineyard is a steep, north-facing site in East Kelowna, with granite-based soils. Not exactly a recipe for rich wine. In fact, it's all about cool climate characteristics, as in aromatic with bright acidity and freshness.

PRODUCTION NOTES

He takes a micro view of the vineyard, working single blocks or rows of vines, and employing only gravity to move his wine five times through the six-level winery (a facility that tellingly does not contain a pump). In



MARK ANTHONY
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general, the riesling is hand sorted and they do not crush all the berries before they go to press with no sulphur. The juice is settled and stirred, and the ferment runs 7 to 14 days at 16 to 18C before aging on its lees for six

