

2017 Canada Collection
VIDAL
SELECT LATE HARVEST

Tasting Note

This wine has a light straw colour in the glass with moderate viscosity. The nose shows notes of mango, peaches in syrup and pineapple. The palate is medium sweet but not cloying with flavours of ripe pear, golden delicious apple, peach and pineapple. The finish is clean with refreshing acidity. A versatile option for an aperitif, foie gras or with a light dessert.

Vintage and Terroir

The 2017 vintage showcased a summer that had both highs and lows-to start, a healthy mix of rain and sun, followed by an extended heat wave as summer turned to fall. This allowed enough time to fully ripen all aromatic varieties. Harvest dates followed a predictable timeline and the cooler nights of the summer helped enhance the aromatic quality of white varieties.

Soil: Predominantly sandy loam, with clay till over Queenston shale bedrock
Climate: Full, intense sun exposure with strong radiation-cooling, resulting in high differential between day and time temperature.
Topography: Relatively flat topography rising 95m (312ft) above sea level

Viticulture

Yield (litres) 1800L/acre
Trellising 4-cane Kniffen
Age of Vines 10-20 years
Vine Density 1210/acre (3000/ha)

Winemaking

Harvest Temp. -9°C
Brix at Harvest 27 Brix
Fermentation Stainless steel at 15°C (59°F) for approximately 10 weeks
Oak N/A

Technical Information

Appellation: VQA Ontario
Blend: 100% Vidal
Alcohol: 10%
Residual Sugar: 121 g/L
Total Acidity 6.5 g/L
pH 3.5

Food Pairing

Fruit-based desserts, strong cheeses or foie gras

Cellaring Capacity: Now to 2025+
Service: 7-10°C
Availability: Winery, Online (www.pillitteri.com)

