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In Stock

## Peller Estates Private Reserve Riesling 2021 VQA



Varietal: Riesling Alcohol/Vol: 10.7% Size: 750ml

Cellaring Potential: 2026

Hand-tended grapes from long-standing growers for Peller Estates. The grapes were gently pressed, just enough to burst the skins, allowing the free run juice to be separated from its skins. The juice is cool fermented (as low as 12°C) and aged in stainless steel tanks for pure fruit expression. Clear and bright with a fresh, clean aroma of Meyer lemon, white peach, Bartlett pear, and golden kiwi, accented by a touch of floral and mineral. A light to medium-bodied, refreshing, just off-dry Riesling, balance by natural acidity. A medley of juicy citrus fruit flavours dance on the palate. Citrus, white cranberry, white currant, and mineral notes linger on the dry-ish finish. Serve chilled at 10 to 12°C. Enjoy with lightly spiced steamed mussels; sushi; baked or poached fish; sautéed scallops with a squish of lemon; baked Brie with water crackers; turkey sandwich with garlic aioli; lemon herbed chicken skewers; roast pork; chicken wraps; lightly spiced stir-fry; lightly spiced Asian cuisine; ham and scalloped potato; lemon veal scaloppini. Resting; Relaxing; Riesling; Anytime. This wine can be enjoyed while young and fresh or allowed to age for further development of flavour over the next 3 to 4 years (until 2026).

Sugar Content: 12.0 g/l