

## KERNER

vintage

2022

varietals

100% Kerner

tasting notes

On the nose, a captivating bouquet of aromatic fruity notes including ripe pear, white blossoms, and hints of citrus zest, all intermingling. The wine's layered flavours unfold, revealing tastes of juicy pear, honeyed stone fruits, and a touch of tangy green apple. The wine's medium body is complemented by a well-balanced acidity that adds a refreshing lift. A hint of mineral undertones contributes depth and complexity, leading to a satisfying and lingering finish.

food pairing

This wines medium body and complexity make it a wonderful match for aged cheeses like Gouda or Comté.

winemaking techniques

We meticulously selected the finest Kerner grapes from the Lincoln Lakeshore vineyards, ensuring they were harvested at optimal ripeness to showcase the varietal's unique qualities. The grapes were carefully pressed to extract the juice gently, allowing us to preserve the delicate aromatics and flavours of the fruit. The juice underwent a slow and cool fermentation process in temperature-controlled tanks. This approach preserved the wine's aromatic complexity and bright fruit character.

ALCOHOL SUGAR TA PH 12% 9.9 g/L 6.23 g/L 2.90

