

Thirty Bench

Riesling 'Steel Post Vineyard' 2005 VQA

Characteristics: Pale lemon colour with aromas of tropical fruit, peach and mineral. A medium-bodied white wine with fresh, clean flavours of summer Niagara peaches and apricots. A great balance between sweetness and acidity for a terrific mouth-feel. Pink grapefruit flavours linger through on the finish.

Food: Serve with mild curry dishes, lightly spiced Asian cuisine and baked ham or enjoy as an apéritif.

Setting: When the WOW factor is required.

Enjoy: Drink now to 2010.

Menu Suggestions

Serve at a cool 10 to 12°C. Enjoy with smoked salmon on linguini in a light cream sauce; cannelloni pasta stuffed with lobster; grilled chicken with a peach-raisin chutney; creamy Camembert and fresh breads; vegetarian spring rolls with plum sauce; pork tenderloin with apple brandy sauce; barbecued chicken with grilled vegetables; lightly spiced steamed mussels; Phad Thai; fresh oysters; cold roast pork and fruit chutney; sushi; curried pork with jasmine rice; turkey with dried fruit stuffing; clove studded baked ham with sweet potatoes.

Critical Acclaim

- Silver Medal – Canadian Wine Awards
- 90 points – “Winemaker Natalie Reynolds has sculpted a terrific white in her Thirty Bench 2005 Steel Post Riesling. With elegant tangerine, candied lime and wet slate aromas and candied quince and tangerine peel flavour. The finish is gently sweet and the wine shows great balance and acidity and natural sugars. Fewer than 10 cases are left of this gem.” Gordon Stimmell, Toronto Star.
- 4 stars out of 5 – “...has a distinct floral aroma and racy, intense fruit cocktail flavour profile. Our tasting notes contained such hardcore scientific words as ‘pretty’ and ‘zesty’. Made in a dry style, this assertive white makes an impression with its purity and freshness.” Vines magazine, September / October 2006
- 4 ½ stars – “This price makes this something of a splurge, but it’s a great investment if you want a taste of the purity and precision that marks the best Niagara Rieslings. There’s lovely lime and citrus fruit here, with some floral and honey notes. A small-batch wine produced from one of the best Riesling vineyards in the country, it’s an exciting white that showcases the mineral character that comes from limestone soils.” Christopher Waters, St. Catharines Standard, February 17, 2007.

Production Method

We are committed to ‘Small Lot’ winemaking. Each wine made at Thirty Bench is distinctive – a unique expression of our vineyard and our Small Lot approach to winemaking. The grapes are hand-picked and hand-sorted from our own ‘Steel Post Vineyard’ that produces very low yields with incredible quality. The free run juice is cool fermented and aged in stainless steel tanks to capture the unique terroir of the ‘Steel Post Vineyard’. Limited production of 242 cases.

Wine Type:	Table Wine	Alcohol:	10.9%
Grape Variety:	Vitis Vinifera: Riesling	Size:	750 ml
Grape Source:	Beamsville Bench VQA; from Steel Post Vineyard	Closure:	Screw top
Brix:	19.5°	Total Acidity:	7.4 g/l
Sweetness Level:	(1) Dry, 12 g/l	pH:	2.95
		UPC#:	0-4816201127-4

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