

# Thirty Bench

## Riesling 'Wood Post Vineyard' 2005 VQA

**Characteristics:** *Pale lemon colour with aromas of green apple, pear and quince with just a hint of earth. A medium-bodied white wine with flavours of citrus, quince, green apple and mineral. Refreshing citrus and crisp green apple linger through on the finish.*

**Food:** *Serve with barbecued chicken, poached fish and fresh seafood or enjoy as an apéritif.*

**Setting:** *Refreshing times.*

**Enjoy:** *Drink now to 2010.*

### Menu Suggestions

*Serve at a cool 10 to 12°C. Enjoy with fettuccine in a light lemon cream sauce; seafood lasagna; lemon chicken skewers; creamy Brie and fresh breads; shrimp spring rolls; pork chops with apple sauce; barbecued chicken with grilled vegetables; steamed mussels; fresh oysters; cold roast pork on focaccia; sushi; curried chicken with jasmine rice; pan-fried sole with almonds, wild rice and yellow beans; grilled salmon with citrus salsa; risotto with clams; lemon risotto.*

### 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 'Wood 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 'Wood Post Vineyard'. Limited production of 247 cases.*

Wine Type:	Table Wine	Alcohol:	11.1%
Grape Variety:	Vitis Vinifera: Riesling	Size:	750 ml
Grape Source:	Beamsville Bench VQA; from Wood Post Vineyard	Closure:	Screw top
Brix:	20°	Total Acidity:	8.0 g/l
Sweetness Level:	(1) Dry, 9 g/l	pH:	2.92
		UPC#:	0-4816201129-8

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