2025 FIELDING ESTATE SAUVIGNON BLANC

VQA Niagara Peninsula

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Tasting Notes

This wine is a classic expression of cool climate Sauvignon Blanc. Ripe pear, pink grapefruit with apricot and peaches on the nose, Key lime and citrus notes are abundant on the palate. Dry in style, bright acidity and a crisp refreshing finish.

Winemaking Notes

After pressing the clear juice was fermented slowly, at cool temperatures in stainless steel, taking three weeks to complete to dryness. Taken off lees immediately following fermentation, the wine was stabilized, filtered and bottled in early 2025 to capture its freshness.

Food Pairings

This wine is perfect to serve as an aperitif or with light fare such as fresh oysters, garlic shrimp, rosemary chicken & warm goat cheese salad.

Award

90 National Wine Awards of Canada



Varietal Composition: Sauvignon Blanc 100%
Appellation: VQA Niagara Peninsula
Cooperage: Fermented and aged in stainless steel
Alcohol: 12%
Residual Sugar: <3.0g/l



LCBO #: +54870
Retail: $22.75

FIELDING ESTATE WINERY
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