



**Bricklayer's**  
ESTATE WINES

The cornerstone of  
well-crafted wine.



## Bricklayer's Reward

### SAUVIGNON BLANC 2017

#### VITICULTURE

VQA Designation: VQA Niagara Peninsula

#### VINIFICATION

Fermentation: Stainless steel tank & barrel

Aging: 10% for 5 months in 70% New oak barrel  
and 90% in stainless steel tank

Residual Sugar: 5 g/L

Alcohol Content: 13%

Sugar Code: 0

Production: 500 cases

Winemaker: Allison Christ

#### PRODUCT DESCRIPTIVE

Patience has its rewards, like the wine you are holding. It is the result of over 35 years of commitment to true craftsmanship and care. It was through brick-by-brick determination that our founders, humble bricklayers, realized their dream of building Colio Estate Wines in Harrow.

Wine Style: Aromatic and flavourful (D)

Colour: Pale lemon

Bouquet: Fruit-forward with the tantalizing aroma of tropical fruit

Taste: Grassy herbaceous style with up-front minerality that is tight and focused. Palate is crisp and fresh with hints of papaya and tropical undertones with a lingering, refreshing finish.

Food Matches: Seafood like local Pickerel or Perch, or tangy rich foods like goat cheese and artichoke dip.

Serve At: 8° - 10°C

#### PRODUCT INFORMATION

Item# 32120

Stelvin Closure – 750 mL

