

Kerner Late Harvest 2008

Founded on rich farm land in 1993, Tinhorn Creek overlooks a lush landscape and the old gold mining creek that is the winery's namesake. The winery's 150 acre vineyards: "Diamondback" on the Black Sage Bench, and "Tinhorn Creek" on the Golden Mile Bench, provide winemaker Sandra Oldfield with the fruit to craft superb wines that truly represent the place they are grown.

Winemaking

The Kerner grapes were left to hang on the vines to make an Icewine, but when the cold weather had not come by the end of November we decided to harvest. The result was a late harvest wine rather than a Icewine, but we felt that we were taking a chance on the quality of the grapes if we left them to hang any longer. At first light, the cellar team harvested this vineyard cluster by cluster, taking only the highest quality grapes and leaving those that had been damaged by hanging.

The grapes were pressed and fermented cool over the course of two months. Once the wine had completed fermenting it was filtered and allowed to age in stainless steel tanks for an additional four months prior to bottling in June 2009.

Tasting Notes

Kerner routinely produces high sugar levels, so it is a natural choice for late harvest wines. Our 2008 Kerner Late Harvest has intense aromas of apricots, peaches and ripe apples, while citrus and tropical flavours add complexity on the palate. The key to this wine is its lovely natural acidity, which perfectly counterbalances its rich, ripe, mouth-filling fruit. The result is a wine very much in the Alsatian vendange tardive style: more focused on concentrated flavour and rich texture than intense sweetness.

Food Pairings

This wine is a perfect partner for fruit and nut desserts such as tarte tatin, pears poached in wine, or hazelnut tart. It is also an excellent choice for cheese, perhaps served with dried apricots and roasted nuts.



Technical Info

Case Produced: 900
Date Bottled: June 2009
Release Date: August 9th, 2009
Price: \$12.99

Alcohol: 13.4%
Residual Sugar: 110 g/L
TA: 8.25 g/L
pH: 3.24
Brix: 26.2

BC: CSPC +632216
AB: CSPC

Contact Info

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TINHORN CREEK

NATURALLY SOUTH OKANAGAN

Kerner Late Harvest 2008

Reviews

89 points

“Such a pretty wine! Lovely aromas of ripe apricot, peach and pear preserves. The tropical fruit flavours make a tasty companion to any fruit-based dessert.”

- Natalie MacLean, NatalieMacLean.com, November 2009

89 points

“This light-coloured late harvested (the end of November 2008) Kerner has orchard fruit aromas of pear, apple and stone fruits with creamed honey and delicate herbal tones. It is surprisingly dry but still counts as a dessert wine, the palate is slick, the acidity lively and it lingers with lemon drop flavours on the finish. Pair with cheese or fruit tarts.”

- Daenna Van Mulligan, The Wine Diva, October 2009



Awards

SILVER NorthWest Wine Summit, 2010

SILVER BC Wine Label Competition, 2009

BRONZE Okanagan Fall Wine Festival, 2009

BRONZE All Canadian Wine Competition, 2010



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