



DHALL & NASH

"I cannot enthuse about these wines enough."
-Richard Hemming MW for Jancis Robinson

Norman Hardie

NORMAN HARDIE

2016 RIESLING

NIAGARA PENINSULA, CANADA



ALCOHOL
11.9%

VARIETY
Riesling

Colour Notes

Bright clear lemon.

Aroma Notes

Deeply intriguing. Notes of apple and citrus overlying a vague funky edge that gives the bouquet a zesty lift.

Palate Notes

This Riesling is zesty, vibrant and fresh with tangy lime citrus and mineral making up its heart and soul.



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Natalie Maclean

92 POINTS

Petrol, wet river stone, love. Outboard motor on a lovely lazy summer's day ... trust me, this is a great thing. Close your eyes. Have I ever led you astray? Drink. Peach stone. Stop thinking.

André Proulx

4 STARS

Straight up, this is the best vintage of Riesling I have ever tasted from Norm. This has beautiful balance, but also a nice depth of flavour. This is made with 30% County Fruit and 70% Niagara Fruit. There is a slight funkiness to the nose that is layered over apple and citrus. There is a slight sweetness on the mid palate but it is met with nicely balanced acidity. Something unusual is a slight spicy note that brings up the finish.

LCBO Vintages Panel

People 'in the know' know Norm Hardie, and people not in the know, need to get there. He is a true gem. This Riesling is zesty, vibrant and fresh with tangy lime citrus and mineral making up its heart and soul. This is like licking a stone that has had fresh lime squeezed over it - it's absolutely delicious. This is hot-summer-day-on-a-patio wine if there ever was one. Enjoy as a sipper, or with oysters or lake fish.

Dhall & Nash - Brandon Nash

17.5+ POINTS

Bright straw lemon colour, light CO₂, clear. Stony, lemon peel, leesy entry. Beeswax, honey, bbq crustacean, from reductive leesy notes, the wine opens up, becomes perfumed, with ginger and spice notes, with a consistent underlying mealy complexity. Lime and apple with peppermint tea. Intense entry, mandarin, candied lemon, linear and fresh acidity, waxy texture, fine and oily. Weighty, but light on its feet, soft and creamy mid palate, great texture and balance, with grapefruit, chamomile and honey to the finish.
-B. Nash (November, 2017)

PRODUCTION OF
NORMAN HARDIE
2016 RIESLING
NIAGARA PENINSULA, CANADA

Norman Hardie



RS (RESIDUAL SUGAR)

26.0 g/l



SUNSET AT THE NORMAN HARDIE WINERY
IMAGE: NORMAN HARDIE WINERY

Norman Hardie



Canada
Ontario

VITICULTURE

Organic