



SAUVIGNON BLANC 2020

Vineyards

- Gill Family Vineyard, Oliver

Production

The grapes were harvested the third week of September and hand-picked, sorted, de-stemmed, crushed and left to soak for several hours. After pressing and settling, the must was racked with one third going into two neutral French oak puncheons for ambient fermentation where they underwent a spontaneous secondary malolactic fermentation. The wine was blended with the stainless steel portion and aged in a 30hL oak cask for three months. The wine was protein and cold stabilized, then crossflow filtered and bottled with a stelvin closure to preserve freshness.

Tasting Notes

This wine exhibits subtle aromas of gooseberry, chamomile and citrus and has charming grassy and mineral character flavours finishing with a meyer lemon acidity. It is a delicious accompaniment to fresh oysters, goat cheese crottin, fresh chèvre and shellfish and salads featuring asparagus, fennel and grapefruit.



Vintage		2020
Variety		Sauvignon Blanc
Appellation		Okanagan Valley
Acid		5.70 g/L
Residual Sugar		1.99 g/L
Alcohol		11.3%



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