



# SAUVIGNON BLANC 2021

## Vineyards

- Gill Family Vineyard, Oliver

## Production

After hand-sorting to ensure only quality fruit went into the wine, the grapes were crushed & de-stemmed. Half of the juice went straight into the press and the other half soaked on the skins overnight, gently extracting flavour, enhancing aroma, and adding texture. After primary fermentation in stainless steel, the juice was transferred to neutral barrels for 2 months of fine lees contact to further develop complexity. 205 cases.

## Tasting Notes

This wine exhibits subtle aromas of gooseberry, chamomile and grapefruit in spades. It has charming grassy and mineral characteristics, finishing with an acidity reminiscent of Meyer lemon. It is a delicious accompaniment to fresh oysters, Crottin de Chavignol, fresh chèvre, shellfish, and salads featuring asparagus, fennel, and grapefruit.

Vintage		2021
Variety		Sauvignon Blanc
Appellation		Okanagan Valley
Acid		6.75 g/L
Residual Sugar		1.21 g/L
Alcohol		12.5%



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