



# VIOGNIER 2021

## Vineyards

- Gill Family Vineyard, Oliver

## Production

The grapes for this wine were picked and sorted by hand, then crushed, destemmed and pressed into neutral barrels where the wine was fermented using ambient yeast in order to develop complexity. The wine was aged 7 months in neutral French oak with regular bâtonnage to develop texture and richness.

## Tasting Notes

Rich in all known dimensions, this wine can fairly be described in one word: moreish. Each sniff, each sip draws you further in to an ambrosial world of candied ginger and orange peel, Turkish apricots, fresh-grated nutmeg, cedar and honeysuckle. Sweet and spice dance over a lush and lip-smacking finish.

Vintage		2021
Variety		Viognier 100%
Appellation		Okanagan Valley
Acid		5.0 g/L
Residual Sugar		2.7 g/L
Alcohol		12.9%



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