



VIOGNIER 2022

Vineyards

- Gill Family Vineyard, Oliver

Production

The grapes for this wine were picked and sorted by hand on October 19th, then crushed, destemmed and fermented in stainless steel (using Rhone 4600 yeast). It was then transferred to neutral cooperage to age for 8 months on fine lees. Malolactic fermentation was avoided to preserve acidity and bâtonnage was kept to a minimum to ensure a fresher (not oily, viscous) mouthfeel.

Tasting Notes

A fabulously exotic yet refreshing wine, it has notes of tangelo and apricot underpinned by hints of fresh-grated nutmeg, ginger, and real vanilla. The palate showcases vibrant and long-lasting flavours of candied orange and wild rose petals. Ambrosial, exotic, and lots to discover. A richer, complex white wine for big red wine lovers.

Vintage		2021
Variety		Viognier 100%
Appellation		Okanagan Valley
Acid		5.47 g/L
Residual Sugar		2.15 g/L
Alcohol		13.4%



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