

2022 Sauvignon Blanc

Descriptors: lime, white peach, yellow plum

Appellation: VQA Niagara Peninsula

Composition: Sauvignon Blanc

Winemakers: David Johnson, Kevin Chuan Qin

Harvest Date:

September 29th, 2022

Handling:

Sauvignon Blanc was crushed, destemmed and allowed to cold soak for 8 hours; juice yield was 600 Litres per tonne; transferred into stainless steel fermentation tanks; 8 hours of juice fining and settling, then racked off gross lees.

Fermentation:

20% barrel fermented using neutral Canadian oak barrels; barrel ferment temperature was uncontrolled. 80% Stainless steel fermentation with commercial yeast strain X5. Stainless steel fermentation temperature was set for 15°C and began Oct 3rd, 2022; ferments racked off lees several times before final fining.

Cellaring potential:

2-4 years

Bottling date: February 7th, 2022

Total Production: 408 cases

Wine analysis: pH 3.38; alc./vol; 12.7% TA 5.6 g/L; R.S. 5 g/L

Retail Price: \$17.95

Availability: Winery Retail Store, LCBO/Vintages Release Oct 07, 2023 (# 89011); licensee

Vegan

Tasting Note:

Exudes scents of summertime- breezy cut grass and lime with vivid flavours of white peach and yellow plum, crisp green apple and lime. Arresting and pure, with a grapefruit finish that adds sophistication and grip.

