



## 2018 SEMILLON

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**Vineyard:** Knorr Vineyard, Kelowna  
**Blend:** Semillon and 8% Sauvignon Blanc  
**Alcohol:** 11.7%  
**pH:** 3.25  
**Total acid:** 6.5g/l  
**Residual sugar:** 7.9g/l  
**Harvested:** October 2018  
**Bottled:** 14<sup>th</sup> February 2019  
**Released:** 3<sup>rd</sup> May 2019

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### WINEMAKING

- hand harvested and pressed after a small amount of skin contact to extract all the fruit flavour
- 80% of ferments were conducted in stainless steel tanks and maintained at cold temperatures to protect the delicate aromas
- 20% fermented in concrete egg tank to increase the mouthfeel
- left sur lie for 4 months to develop creaminess and weight
- careful blending and light filtration prior to bottling

### TASTING NOTE

Our Semillon is a highly fragrant, textured wine with beautiful layers of tarragon and Turkish delight aromas that carry through to the palate along with lemon curd, prickly pear and orange zest and finally a lingering finish reminiscent of fresh oregano.

Savour a glass or two with a smoked salmon parfait or Chicken Marabella.

We encourage you to cellar a couple of bottles for 7+ years to experience the alluring rich bouquet that a well-made and cellared Semillon offers. The viscosity enhances its elegance along with developed toasty, silky notes evocative of Seville orange marmalade on brioche, orange blossom honey, dried fig and sweet hay.