



2018 VIVANT

Vineyard: Wits End and Freedom 75, Naramata
Blend: 74% Viognier, 13% Roussanne, 13% Chardonnay
Alcohol: 14.6%
pH: 3.44
Total acid: 5.63g/l
Residual sugar: 7.75g/l
Harvested: October 2018
Bottled: 4th February 2020
Released: 26th June 2020

WINEMAKING

- hand harvested and gently pressed keeping the free run and pressing juices separate
- free run juice settled for 24 hours, then 80% racked to French barrels and 20% to concrete egg tanks for fermentation
- native yeast barrel ferments ranged from 3 to 8 months in 13% new oak, 7% 1 Year and 80% neutral barrels
- concrete egg ferments ran for 4 weeks then transferred to French barrels for maturation
- after 11 months all barrels were tasted and only the best selected for this Reserve wine
- careful blending and light filtration prior to bottling
- aged for a further 5 months prior to release

TASTING NOTE

This Rhône style blend is a complex textured wine. Aromas of bergamot orange, Turkish delights and dried apricots greets the senses which leads on to a rich palate of quince, grilled peach, papaya, and pistachios. The warm finish lingers with notes of baking spices and marmalade, simply delicious.

This wine showcases lush refinement with a pleasantly persistent finish. Delightful upon release, the 2018 Vivant may be cellared 5+ years from release.