



2019 ALEXANDRIA

Vineyard: Freedom 75 and Rattlesnake, Naramata

Blend: 50% Muscat with 50% Schonberger

Alcohol: 11.8 %

pH: 3.17

Total acid: 5.6g/l

Residual sugar: 28.5g/l

Harvested: September 2019

Bottled: 20th February 2020

Released: 1st May 2020

WINEMAKING

- hand harvested
- short period of skin contact and gently pressed
- free run and pressing juices kept separate
- 100% stainless steel ferments to preserve intense aromas
- ferments were stopped with natural residual sugar left to provide an off dry style
- careful blending and light filtration prior to bottling

TASTING NOTE

Our Alexandria explodes with a kaleidoscope of concentrated exotic tropical fruit and floral flavours. It is fresh and flamboyant, with a luscious mouthfeel and a beautiful finish that doesn't know when to quit!

Beautiful floral notes of honeysuckle, elderflower and potpourri lead to a mouthwatering flavours of orchard fruits, grilled pineapple, cantaloupe and dried apple with a lingering finish of musk. A pleasing off-dry style delivered on an elegant palate, it is easily enjoyed simply by itself or paired with your favourite Thai dish.

You'll easily swoon over this wine upon release however, if you wish to experience a wine that offers more rose petal and nectar-like qualities, Alexandria may be cellared under ideal conditions for a further 2-5 years from vintage date.