



2019 SEMILLON

Vineyard: Knorr Vineyard, Kelowna
Blend: 92% Semillon and 8% Sauvignon Blanc
Alcohol: 11.5%
pH: 3.26
Total acid: 6.38g/l
Residual sugar: 7.8g/l
Harvested: October 2019
Bottled: 12th March 2020
Released: 1st May 2020

WINEMAKING

- hand harvested and pressed after a small amount of skin contact to extract all the fruit flavour
- 55% of ferments were conducted in stainless steel tanks and maintained at cold temperatures to protect the delicate aromas
- 30% fermented in concrete egg tank to increase the mouthfeel
- 15% fermented in neutral French oak barriques for added complexity
- 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, lemon grass and rose petal aromas that carry through to the palate along with lemon curd, custard apple and honeydew and finally a lingering finish reminiscent of sage butter.

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.