



2019 VIVANT

Vineyard: Wits End and Freedom 75, Naramata
Blend: 74% Viognier, 13% Roussanne, 13% Chardonnay
Alcohol: 14.5%
pH: 3.37
Total acid: 6.3g/l
Residual sugar: 7.5g/l
Harvested: October 2019
Bottled: 10th March 2021
Released: 25th June 2021

WINEMAKING

- hand harvested and gently pressed keeping the free run and pressing juices separate
- free run juice settled for 24 hours, then 92% racked to French barrels and 8% to concrete egg tanks for fermentation
- native yeast barrel ferments ranged from 3 to 8 months in 8% new oak, 8% 1 Year 17% 3 Year and 67% neutral barrels
- concrete egg ferments ran for 4 weeks then transferred to French barrels for maturation
- after 10 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 2019 Vivant may be cellared 5+ years from release.