

2020 CHARDONNAY



Vineyard: Freedom 75, Naramata and Rockyfeller, Golden Mile

Blend: 100% Chardonnay

Alcohol: 13.7%

pH: 3.35

Total acid: 5.55g/l

Residual sugar: 3.5g/l

Harvested: September 2020

Bottled: 4 March 2021

Released: 30th April 2021

WINEMAKING

- hand harvested with clones and vineyard blocks kept separate
- gently pressed with a portion having a short time of skin contact
- half of the free run juice fermented in stainless steel tanks at cool temperatures to retain fruit aromatics and flavours, then left sur lie for four months
- second half of juice was barrel fermented at warmer temperatures for greater texture and complexity
- careful blending and light filtration prior to bottling

TASTING NOTE

Our unique "peaches and cream" style Chardonnay is a wine of notable complexity, lush body and with a lingering, creamy finish.

The senses are immediately captured with a lovely nose of magnolias, pineapple and honey buttered brioche leading to an opulent palate of pears, honeydew melon, cedar, and slate. A delightful wine with a fruit forward structure draped in a beautiful overlay of warm, crème brûlée notes.

Enhance your enjoyment by pairing this wine with crab cakes and stone fruit salsa or live decadently by pairing with a lobster bisque.

Our Chardonnay is always easily enjoyed upon release; however, it may be carefully cellared for 5+ years from vintage date. The more complex secondary characteristics of toasty vanilla, peach compote and honey will be highlighted on a richer palate.