



## 2020 UNOAKED CHARDONNAY

**Vineyard:** Freedom 75, Naramata  
**Blend:** 100% Chardonnay clone 548  
**Alcohol:** 13.4%  
**pH:** 3.17  
**Total acid:** 6.75g/l  
**Residual sugar:** 2.5g/l  
**Harvested:** 2<sup>nd</sup> October 2020  
**Bottled:** 4<sup>th</sup> March 2021  
**Released:** 30<sup>th</sup> April 2021

### WINEMAKING

- hand harvested from clone 548
- gently pressed using 100% whole bunches
- free run juice fermented slowly in concrete egg for 8 weeks and left sur lie for 4 months
- blending and light filtration prior to bottling

### TASTING NOTE

We have made this “Unoaked” Chardonnay fermented solely in a concrete egg to showcase the grape’s versatility. The senses are greeted with a lovely nose of frangipani flowers, starfruit, and honeydew melon with a hint of mandarin. The palate, rich with flavours of guava, brioche, and gunflint and with a lingering minerality.

Pair with flash Seared Ahi Tuna Tataki or goats cheese and zucchini tart.

Enjoy our Unoaked Chardonnay upon release, or carefully cellar for 5+ years from vintage date.