



2017 SAUVIGNON BLANC

THE APPELLATION:
VQA TWENTY MILE BENCH

THE HARVEST:
Oct 16, 2017

THE VARIETAL PROFILE:
100% Sauvignon Blanc

THE NOTES:

This is the third single-vineyard Sauvignon Blanc from the Limestone vineyard. Located on the Twenty Mile Bench, the 18-year old block is farmed sustainably. The warm 2017 vintage resulted in perfect ripening, exceptional varietal intensity and great acidity in aromatic varieties. This is clearly evident on the nose of this vibrant Sauvignon Blanc which bursts with gooseberry, tropical fruit such as pineapple and a hint of lemongrass. Cool fermentation in stainless steel preserve the fruitiness and intensity of this incredibly aromatic white. The palate delivers lively acidity, vibrant notes of kiwi, lemon and grapefruit.

THE PAIRINGS:

With its tropical flavours and refreshing acidity, this vibrant Sauvignon Blanc begs for fresh fare. It would be perfect with starters like a salad of spring peas and goat cheese or melon and prosciutto, or light entrées like grilled white fish or halibut tacos!

THE CELLARING:

Drink now to 2020.

THE NOTES

pH	3.41
Total Acidity	6.23
Residual Sugar	0 g/l
Alcohol	12.0%
Brix at Harvest	19.6
Production	3,000

