



COLLECTOR'S SERIES 2019 CLONE 220 CHENIN BLANC

STORY.....

From its Loire Valley origins in France to the Okanagan Valley, this grape has flourished on our estate vineyard for more than 20 years. This exclusive Chenin release comes in small batches and is delicately fermented and aged in a concrete egg for added complexity and depth.

WINEMAKING.....

Chenin Blanc from our estate vineyard is gently whole-cluster pressed and the free-run juice is separated for fermentation in two concrete eggs, with a small portion in neutral oak puncheons. It is then aged on the lees for 9 months.

TASTING NOTES.....

Refreshing aromas of pear, citrus and guava accompany flower blossom and wet stone minerality. A soft entry with a linear focused citrus palate and medium acidity. Great length. Silky mouthfeel from mid-palate through to the finish.

PERFECT PAIRING.....

The bright, natural freshness and rounded texture of this wine makes it a highly versatile choice to pair with food. Pair with seafoods, creamy risotto or Southeast Asian-flavoured pork chops with apple sauce or enjoy alongside a milder cheese such as Brie or this season's favourite Burrata.

TECHNICAL NOTES

Alc. by volume: 13.0%
Total acidity: 6.9 g/l
Residual sugar: 2.9 g/l
pH: 3.16
SKU code: 65543
UPC code: 778856419030
Date bottled: Sept. 2020

CELLARING NOTES: Enjoy now and through 2030

