



2014 Reserve Sauvignon Blanc

100% Sauvignon Blanc
Drink now through 2022

Why We Make It

Sauvignon Blanc is a truly lovely grape varietal, and when grown in the hot South Okanagan, it develops bright tropical tones. Just like grilling a pineapple on a barbeque, we find that a bit of toasting can promote even more rich intensity in the fruit. To that end, we have used a subtle application of neutral French oak to enrich the fruit tones of the wine and apply an integrated layer of roasted nuttiness to the nose and finish.

Tasting Notes

Luscious ripe mango and grilled pineapple on the nose are wreathed in aromas of creamy, toasted cashew. The voluptuous texture of the palate maintains a tropical theme carried by persistent, bright acidity into a long and complex finish which echoes the roasted nut notes found on the nose. Pair this wine with rich barbequed or seared dishes such as grilled halibut with chorizo, veal with sautéed wild mushrooms, pumpkin risotto, or honey garlic ribs.

Vintage and Winemaking

A warm spring in 2014 jump-started growth in the vineyard. By mid-September the fruit was a golden yellow and bursting with tropical and confit fruit flavors reminiscent of a fine Sauternes. Hand-picked and whole-bunch pressed, the free run juice was decanted overnight and then transferred straight to barrel. Fermentation was completed over two months in 500 litre French oak puncheons, 40% new. The wine then remained on lees for a total of 6 months, with minimal stirring. In order to preserve all the vibrancy of flavors and aromas, this wine was not cold-stabilized, and may produce "wine diamonds": natural and harmless tartrate crystals.



Cases Produced 350

Alcohol 13.8% **Total Acidity** 6.55 g p/l
pH 3.35 **Residual Sugar** 1.5 g p/l

\$24.90

Includes 5% GST and 10% PST
SKU 97444