2016 Reserve Sauvignon Blanc

100% Sauvignon Blanc
Drink now through 2023 (optimal 2019-2022)

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

The 2016 vintage shows excellent Sauv Blanc varietal character, demonstrating hints of citrus and fennel bulb on the nose, followed by a crisp, herbal palate. A subtle application of oak ensures that the texture of this wine is enriched, rounded with a pleasant touch of baking spice sweetness.

A fantastic match for charcoal-grilled rosemary and citrus sausages or spiced chutney. Serve chilled to accentuate the bright fruit, or slightly below room temperature to properly appreciate the broad, warming mouthfeel.

Vintage and Winemaking

A slightly cooler year than we experienced for previous vintages of Sauv Blanc, in 2016 we opted for a cleaner, more New World approach to the SB.

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, entirely neutral to minimize flavour extraction from the wood. 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 299

Alcohol 13.2%  Total Acidity 6.16 g p/l
pH 3.28  Residual Sugar 0.59 g p/l

$19.90
Includes 5% GST and 10% PST
SKU 97444