



# 2015 Reserve Sauvignon Blanc

100% Sauvignon Blanc

Drink now through 2025 (optimal 2023-2025)

## 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

A beautiful yellow-gold colour belies an intense, ripe nose of tropical fruit. On the palate, vivacious fruit from the hot 2015 year merge with hints of caramel and spice from six months in neutral French oak puncheons. The texture starts out creamy, tempered by bright refreshing acidity, and follows to a long, rounded finish.

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

An atypically hot year meant beautiful ripening for the Sauv Blanc fruit, with high sugar levels but balanced acidity leading to the flavors of ripe tropicality.

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** 299

**Alcohol** 14%      **Total Acidity** 5.33 g p/l  
**pH** 3.53      **Residual Sugar** 0.79 g p/l

**\$24.90**

Includes 5% GST and 10% PST

**SKU 97444**