

BLUE MOUNTAIN

Vineyard and Cellars



Sauvignon Blanc 2018

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| Appellation: | Okanagan Valley |
| Blend: | 100% Sauvignon Blanc |
| Alcohol by volume: | 12% |
| MLF: | 0% |
| Clones: | 242, 530 |
| Harvest Dates: | September 2nd & September 5th |
| Date Bottled: | April 2019 |
| CSPC: | 132571 |

Viticulture

- 11-12 year-old vines.
- 100% of the Sauvignon Blanc is sourced from our high-density vineyard, with a density of 8000 vines/hectare.
- Hand work is practiced in the vineyard including shoot thinning, green fruit thinning and opening of the canopy. This reduces crop yield and produces a more concentrated and higher quality grape.
- The 2018 vintage commenced on August 24th through to September 17th.

Vinification

- Grapes were whole-cluster pressed, to ensure the purity of the juice and maintain the high quality produced in the vineyard.
- The juice was settled overnight before being decanted into stainless tanks, French oak barrels, or large format foudre for fermentation.
- 100% went through native yeast fermentation. Native yeast is present in the vineyard and cellar and allows for a stronger expression of terrior.
- Upon completion of fermentation, the wine was aged on lees to protect the wine during evolution. Tank fermented wines are decanted from heavy lees just prior to completed fermentation. This allows us to maintain the fine lees for future ageing.
- Barrel fermented wines age on fermentation lees, with no stirring of the lees once they have settled.
- Wines were fermented in 40% stainless steel, 40% foudre/45.6 hL Oak Cask, 5% 2nd - 4th fill French oak barrels and 15% 500L oak barrels. Ageing saw the same proportions spend 5 months sur-lie.
- Wines were blended in March 2019 before bottling in April of 2019.

Winemaker Notes

The 2018 Sauvignon Blanc displays complex flavours of boxwood, chamomile, melon and white peach with mineral notes. A full mouth feel with a citrus/lemon and peach flavour leads into a rich long, finish. The structure of the wine will allow it to age beautifully for 3-5 years.