



DEVONIAN COAST WINERIES



Mercator White: Sauvage Sur Lie

nose:

The nose begins with fresh herbal, green leaf and apple peel with a hint of lemon rind in the background.

palate:

A smooth complexity of elements of celery, lime and pear supported with acidity acting as a platform for the weight on the palate and persistency in the finish.

notes:

A blend of two barrel fermented varieties - Petite Milo and Chardonnay.

Petite Milo, developed as a cold hardy variety by Swiss vine breeders is well suited to the new frontier of Nova Scotia's cold climate.

Chardonnay a well - travelled international grape variety of European heritage, most famously identified with the white wines of Burgundy and Chablis in France, it is an earlier ripening variety with aromas and flavors which tend to be associated with white fleshed.

Both varieties are fermented in new, French coopered, Quercus robur oak barrels, relying on spontaneous fermentations by autoctonous naturally occurring Canadian yeast and bacteria strains – sometimes referred to as a “Sauvage“ or “Wild“ Fermentation . This minimalist, natural, non-interventionist winemaking approach, creates an indigenous microbial population, which is the source of complexity and expression which develops the wine through its ageing in contact with wine sediment or “ lees “This approach coupled with the warm natural fermentation in “ fire bent “ toasted French oak barrels adds a further dimension of oak aroma and flavor compounds .

Alc/Vol: 12%

Size: 750 mL

Varietal: Chardonnay & Petite Milo



MERCATOR
VINEYARDS