

Clos du Soleil

Célestiale 2015

Technical Information

pH:	3.8
Titrateable Acidity:	6.2 g/L
Residual Sugar:	1.9 g/L
Alcohol by Volume:	13.7%
Harvest Dates:	September 16th, 2015 – October 23rd, 2015
Bottling Date:	May 11th, 2017
Vineyard Sources:	Chopaka Ridge Vineyard (Cawston), Clos du Soleil Estate Vineyard (Keremeos), Middle Bench Vineyard (Keremeos), Heritage Vineyard (Osoyoos)
Varieties:	54% Cabernet Sauvignon, 32% Merlot, 7% Cabernet Franc, 7% Malbec
Total Production:	50 barrels
SKU:	+21249 (750mL)

Tasting Notes

Célestiale is Clos du Soleil's Bordeaux blend that is soft and full of fruit with an elegant and classic structure. The taster is greeted with aromas of cedar and raspberry compote, with notes of pomegranate and cranberry. On the palate the wine is soft and layered, with ripe fruit flavours of raspberry, plum and blueberry. The soft tannins and long finish, complemented with notes of cocoa and roast meats, make this an approachable and food-friendly wine.

Winemaking Notes

Each variety and each vineyard block was harvested separately, when judged to be at optimal maturity, gently destemmed and crushed, and then fermented. Following pressing, the wines were barrel aged in 100% French oak barrels, for 15 months. Only those barrels displaying the ideal characteristics for our Célestiale blend were selected for this wine: ripe tannins, and mouth-watering red-fruit characters allowing this adaptable wine to be enjoyed from a young age. Unfined, this wine was gently filtered prior to bottling under screwcap allowing us to preserve all of this wine's freshness and approachability. All of the same skill, care and time-honoured artisanal winemaking techniques go into making this wine as Signature, the flagship wine of Clos du Soleil.



Michael Clark - Winemaker

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