

Clos du Soleil

Saturn 2017

Technical Information

pH:	3.09
Titrateable Acidity:	10.36 g/L
Residual Sugar:	118 g/L
Alcohol by Volume:	11.5%
Harvest Date:	November 4th, 2017
Bottling Date:	May 10th, 2018
Vineyard Source:	Whispered Secret Vineyard, Keremeos, Similkameen Valley, BC
Varieties:	100% Sauvignon Blanc
Total Production:	200 cases
SKU:	+742676 (375mL)

Tasting Notes

Saturn is our Late Harvest wine made from 100% Sauvignon Blanc grapes specially selected and harvested in November. A rich gold in the glass, the nose of this wine is pure enjoyment: a heady blend of fresh orange zest, mandarin orange, stewed pears and cinnamon. In the mouth this wine is rich with the flavours of fresh peach, pear and orange, with notes of lime peel and a bright acidity that lends this complex wine a light and clean impression. A delight now, imagine how this wine will develop even more complexity and richness over the years!

Winemaking Notes

The late-harvested grapes for this wine were hand-harvested, in the very early morning of November 4th, 2017, when sugars, flavours, and acids were concentrated within each berry in order to produce this luscious late harvest wine. Following harvest each berry was gently pressed in order to release its precious nectar. After settling, the juice was fermented for a full 2 months in old, neutral French oak puncheons, and then aged on the lees until bottling. A pure expression of nature's bounty.



Michael Clark - Winemaker

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