



## 2019 SAUVIGNON BLANC

**THE APPELLATION:**  
VQA TWENTY MILE BENCH

**THE HARVEST:**  
Oct 10-17, 2019

**THE VARIETAL PROFILE:**  
100% Sauvignon Blanc

**THE NOTES:**

The 2019 vintage resulted in perfect ripening, exceptional varietal intensity and great acidity in aromatic varietals. This is clearly evident on the nose of this vibrant Sauvignon Blanc which bursts with gooseberry, white peach and mandarin, as well as notes of grass and green peas. Cool fermentation in stainless steel preserve the fruitiness and intensity of this incredibly aromatic white. The palate delivers lively acidity, vibrant notes of white peach, passion fruit and lime zest.

**THE PAIRINGS :**

With its tropical flavours and refreshing acidity, this vibrant Sauvignon Blanc begs for fresh fare. It would be perfect with starters like a salad of spring peas and goat cheese or melon and prosciutto, or light entrées like grilled white fish or halibut tacos!

**THE CELLARING:**  
Drink now to 2024



### THE NOTES

pH	3.20
Total Acidity	7.05
Residual Sugar	0 g/l
Alcohol	13.0%
Brix at Harvest	18.7
Production	3,000

