



2016 SMALL LOT SAUVIGNON BLANC

"Sauvignon Blanc was the highlight of my 2010 harvest in Marlborough, NZ. By chance, some stunning Sauvignon Blanc fruit fell into our hands. This is my expression, inspired by New Zealand, crafted in Ontario." *D Stasink* Winemaker

2016 VINTAGE NOTES

From the start of 2016, the winter and spring brought below normal precipitation. This persisted throughout spring and summer months defining the growing season with drought conditions. Young vines were hand watered almost daily to ensure their survival. Luckily the mature vines are deep-rooted and were able to get by with the soil moisture located deeper in the soil horizon. Hot and dry conditions persisted late into the growing season when sporadic rainfall events began to appear, keeping the drought concerns at bay. When under stress, the vines focus energy on the fruit and with the help of later season rain, an already stellar looking crop sized up well and delivered superb quality. Harvests were ripe, clean and are promising to deliver cool-climate wines with power and finesse from a 'not-so-cool' vintage.

TASTING NOTES

Colour is a soft pale straw. Bright aromas of lemon rind, gooseberry and fresh cut hay. Thoughts of walking through orchards in flower. The palette is dry yet opulent, with notes of pineapple, citrus fruits and ripe melon. Very focused with bright acid and a balanced mouthfeel. Medium + finish. **Tasted April, 2017**

WINEMAKING NOTES

The fruit was picked, crushed and de-stemmed into our closed membrane press. After pressing, juice was cold settled and racked from coarse lees. Juice was inoculated and fermented in stainless steel under controlled temperature until desired dryness was achieved.

FOOD PAIRING

Try with baked white fish, shrimp cocktail or fresh summer salads

TECHNICAL NOTES

Brix at harvest: 20.5
pH: 3.03
Total Acidity: 8.1 g/L
Alcohol: 12.5 %
Sugar: 3 g/L
Cellaring: 0-5 Years
Retail: \$16.95