



White Gold

LILLOOET VQA 2020

Production 140 cases

Winery retail price: \$29.99 ex tax

ANALYSIS

Alc. 12.6%
pH 3.36
TA 6.9 g/l
RS 3.87 g/l

AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores,
grocery stores and restaurants

CSPC: 541011
UPC: 626990118510

WINEMAKER'S NOTES

Whole cluster pressed Chardonnay that is barrel fermented with native yeast that adds richness to the wine. Natural malolactic fermentation occurring in barrel adds an additional toasty/buttery character. Matured in seasoned French oak barrels for over 10-months. 17% new oak, 33% 2nd fill and 50% 5th fill 225 litre barrels used. A beautiful Chardonnay showing finesse and balance between fruit and oak.

TASTING NOTES

The Chardonnay is bright pale straw in colour. Aromas of stone fruit, yellow papaya with hints of lemon zest with roasted nuts and buttered toast from the oak used. A well integrated wine that is full bodied with a rich and creamy mouthfeel, with a delicate fresh acidity on the palate.

Enjoy the wine now or with proper cellaring the wine can mature for another 4 years.

Pair with creamy dishes such as creamy mushroom, bacon pasta or grilled smoky dishes like grilled lobster with citrus, white wine sauces.

