



White Gold

BC VQA 2016

Production 187 cases

Winery retail price: \$25.99 ex tax

Chemistry:

Alc. 12.6%
pH 3.47
TA 6.0 g/l
RS 4.03 g/l

Availability: Restricted listing

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

CSPC: 541011
UPC: 626990118510

Winemakers notes:

Vineyards: Fort Berens Estate Vineyard in Lillooet (80%) and Blind Creek Vineyard in the Similkameen (20%).

The grapes were whole-cluster pressed to ensure that we extracted only the best juice from the berries. No hard press fractions were included in the juice that would ultimately become the 2016 White Gold. After settling the juice, the wine was racked into French oak barrels. Primary fermentation was achieved spontaneously based on native yeasts. This is a vinification method diversifies the microflora which create more complex flavours in the wine. In certain cases, fermentation lasted three months.

The Reserve Tier at Fort Berens is bottled in premium-quality Saverglass bottles. The bottles are sealed with a premium natural cork which, thanks to a special testing process, is guaranteed 100% TCA-free.

Tasting notes:

On the nose, hazelnuts, pineapple, stone fruits and soft creamy, buttery aromas dominate the aromatic profile of our elegant White Gold. On the pallet it shows a smooth creamy texture combined with a crisp acidity. Coconut, sweet caramelised apples and mandarin orange flavours balance with very subtle oak notes. This luscious wine has a beautiful, long finish. Drink now or cellar until 2025.

The ideal pairing is with dishes with creamy sauces, slow roasted chicken or, if you're looking for really something special such as lobster.

Accolades:

92 points: John Schreiner (Nov 4, 2018)

