



White Gold

LILLOOET VQA 2021

Production 260 cases

Winery retail price: \$29.99 ex tax

ANALYSIS

Alc. 13.7%
pH 3.52
TA 6.5 g/l
RS 3.23 g/l

AVAILABILITY: RESTRICTED LISTING

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

CSPC: 541011

UPC: 626990118510

WINEMAKER'S NOTES

The estate grapes had a long slow ripening period with cool nights. 50% were crushed/destemmed and left on skins for 4 hours before pressing. Then the must settled for 1 night before transferring to barrel for natural fermentation. The other 50% was whole cluster pressed before going to barrel for natural fermentation. The wines fermented cold and aged for 9 months in French oak of which 30% new, 30% 2nd fill and 40% neutral oak. Only partial Malolactic fermentation was allowed to take place.

TASTING NOTES

The Chardonnay is bright pale straw in colour. Aromas is citrus driven with lots of lemon peel, stone fruit, honey blossom and roasted almonds. On the palate this is a rich and buttery wine, full-bodied with a well retained freshness at the finish.

Enjoy the wine now or with proper cellaring the wine can mature for 5 years.

Pair with grilled pastry dishes, lemon risotto or mushroom baked pasta.

