

UNSWORTH

VINEYARDS

2024 MOUNT NEWTON BENCH VINEYARD PINOT BLANC

Located on the Saanich Peninsula's Mount Newton Bench Pinot Blanc is a new addition to our portfolio. The wine is bone dry, fruit forward, and quite pleasing.



WINEMAKER:

SEASON	DEGREE DAYS: 1000
	HARVEST DATE: Early October
VINEYARD	REGION (BC VQA): Vancouver Island
	SOIL: Marine sediments
	VARIETY: Pinot Noir
	CLONES:
	DENSITY: 1800 vines/acre
VINIFICATION	ASPECT & ELEVATION: SE & 60m-70m
	FRUIT HANDLING: Whole cluster pressed
	FERMENTATION: neutral French oak
	MATURATION: 6 months in neutral French oak
	CLOSURE: Screw cap
TECH INFO	ALCOHOL PERCENTAGE: 12.0%
	pH: 3.26
	TITRATABLE ACIDITY: 7.5 g/l
	RESIDUAL SUGAR: 0.71 g/l
	FREE SO ₂ : 15 mg/l
	TOTAL SO ₂ : 83 mg/l



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SKU:

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