

# UNSWORTH

## VINEYARDS

### 2022 AUXERROIS

What started as a collaboration with the former Olo Restaurant in Victoria has become even closer to our hearts as a playful medium for winemaker, Dan Wright, to have fun. Aromas of Gala apple, lemon zest and white flowers on the nose and flavours of pear and notes of melon on the palate.



SKU: 76623 / UPC: 626990320371

VINTAGE	2022
WEATHER	DEGREE DAYS: 1126
	MM PRECIP APRIL 1 - OCT 31: 325
SOIL	SOIL TYPE: Hillbank and Fairbridge
	SOIL, MATERIAL & TEXTURE: Marine Silt
VITICULTURE	REGION: BCVQA Cowichan Valley
	VINEYARD: Zanatta Vineyard (100%)
	VARIETY: Auxerrois
	CLONE: Unknown
	ROOTSTOCK: Own Rooted
	SPACING: 4ft x 10ft
	FLOOR MANAGEMENT: Wild Covercrop
	ASPECT: South
ELEVATION: 60 ft	
TRAINING METHOD: Double cane pruned	
VINIFICATION	HARVEST DATE: October 12th
	FRUIT HANDLING: Whole Cluster Pressed
	FERMENTATION: 100% Neutral Barriques
	MATURATION: Aged on fine lees in barriques for 6 months
	CLOSURE: Amorim Cork
CASES PRODUCED: 254	
WINE SPECS	ABV: 11.7%
	PH: 3.28
	TA: 5.66g/l
	RS: 0.91g/l
	SO2: 22ppm
	WINEMAKER: Dan Wright