



SKU: 76623 / UPC: 626990320371

2021 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.

| VINTAGE | 2021 |
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| WEATHER | DEGREE DAYS: 1300 MM PRECIP APRIL 1 - OCT 31: 200 |
| | |
| 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: September 25th |
| | FRUIT HANDLING: Whole Cluster Pressed |
| | FERMENTATION: 100% Neutral Barriques |
| | MATURATION: Aged on fine lees in barriques for 6 months |
| | CLOSURE: Amorim Cork |
| | CASES PRODUCED: 130 |
| | 1 |
| | ABV: 12.3% |
| | PH: 3.23 |
| | TA: 5.7g/l |

WINE SPECS RS: 3.84g/l SO2: 26ppm WINEMAKER: Dan Wright