

BURROWING OWL

estate winery

2018 SAUVIGNON BLANC



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Blend: 92% Sauvignon Blanc, 8% Semillon

Tasting Notes:

A complex and intriguing nose showing vanilla and caramel custard alongside green pepper, jalapeño, fresh green bean and passionfruit yoghurt with some spice and savoury lees notes. The palate shows zingy acidity and bright nectarine, gooseberry, lemon, kiwi, basil and lemongrass with a creamy texture and notes of caramel and smoky bacon. Try this with poached white fish with lemon and cilantro or grilled asparagus with feta.

– Rhys Pender, Master of Wine

Bottling Date: February, 2019

Vintage & Winemaking Notes:

2018 was a moderate growing season that started with an earlier budbreak and a warmer than average May. The season cooled during the summer months and rebounded with favourable September and October temperatures. The cooperative weather allowed us to retain acidity and provide quality fruit with increased crop levels. While the sun and heat create intense fruit flavours, the cool evenings preserve the natural acidity in the grapes keeping the wine fresh and lively.

The Sauvignon Blanc and Semillon grapes were harvested by hand September 26th to October 3rd from our vineyard in Keremos. They were hand sorted and dropped whole bunch by gravity into the pneumatic press for gently extraction of the juice. After completion, 25% of the juice was fermented and aged in a selection of new French oak barrels in order to develop the mouthfeel and to infuse woody, toasty and spicy undertones. The rest was fermented and aged in tank to promote its delicate and fresh fruity flavours. After 2 1/2 months the wine was filtered and stabilized before being bottled in late February.

Cellaring: 3+ years

Ageing: 95% French oak, 5% American oak with 100% new oak

Analysis: Alcohol: 13,5 % | PH: 3.03 | Titratable acidity: 5.9 g/L