

BURROWING OWL

estate winery

2019 SAUVIGNON BLANC



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Blend: 91% Sauvignon Blanc, 9% Semillon

Tasting Notes:

An intense and racy Sauvignon Blanc with lots of tropical gooseberry and passionfruit on the nose, along with peach, lemon, sherbet, dried sage, honeysuckle and chalk with subtle vanilla notes in the background. The palate is dry, racy and powerful with lemon zest, grapefruit, green apple, fresh herbs, flint, green beans and more of the tropical fruits with hazelnut and lees notes adding complexity on the long finish. Pair this with a grilled artichoke heart salad, a Laksa topped with fresh cilantro or chicken poached in lemon infused white wine.

– Rhys Pender, Master of Wine

Bottling Date: May 2020

Vintage & Winemaking Notes:

Spring arrived early in 2019, allowing for early and even bud break, flowering and fruit set. This was followed by a warm, yet more moderate summer. The summer heat was enough to produce nicely concentrated levels of ripeness in the grapes and the cool autumn provided conditions for acidity to be retained in the fruit as well, providing the wine with a lively freshness to balance the ripe fruit notes.

The Sauvignon Blanc and Semillon grapes were harvested by hand at two different times on September 11th and September 19th from our vineyard in Keremeos to optimize fruit maturity. They were hand sorted and dropped whole bunch by gravity into our pneumatic press for gentle extraction of the juice. Afterwards, 35% of the juice was fermented and aged for 3 months in a selection of new French oak in order to develop mouthfeel and infuse woody, toasty and spicy undertones and a small portion in Acacia barrels for structure, mouthfeel and roundness. This barreled portion of the wine was then transferred to second and third fill oak for an additional 3 months before finding its way into stainless steel. The other 65% of the juice was fermented and aged in tank to promote delicate and fresh fruity flavours. After 8 months, the wine was filtered and stabilized before being bottled in mid-May.

Cellaring: 3+ years

Ageing: 95% French oak, 5% Acacia with 3 months in new, and 3 months in second and third fill barrels

Analysis: Alcohol: 13.5% | PH: 3.12 | Titratable acidity: 5.36 g/L