

LITTLE ENGINE

W I N E S

2019 GOLD SAUVIGNON BLANC

VITICULTURE NOTES

After a cold February with ample snow, most of March and early April was warm with above average temperatures. Budbreak for Estate Vineyards was during the third week of April. May continued to be warm with temperatures reaching 30 degrees C. This gave us rapid shoot growth.

After flowering at the beginning of June, the weather cooled off and gave us higher than normal precipitation. Warm August temperatures encouraged an early veraison.

September brought more rain than usual and cooler temperatures which delayed ripening for some varieties. Canopy management was crucial throughout the season to create airflow through the vines and amongst the clusters as humidity was a recurring issue. October 10 brought a severe cold snap and shut down all the vines across the Okanagan.

Sauvignon Blanc grapes from 2 vineyards in the Oliver area were harvested in the 3rd and 4th weeks of September with optimal varietal flavours, bright acidity and low sugar levels. Different leaf removal strategies were employed to give a variety of bunch exposure times and subsequent flavour development.

WINEMAKING NOTES

The fruit is hand harvested and allowed to cool overnight. Flavours ripened quite early enabling us to pick at lower sugar levels, thus crafting a lower alcohol wine. Grapes are de-stemmed and cold soaked for 12-16 hours and then pressed. Free and press run juices are kept separate. This wine is 100% fermented in neutral barrels and puncheons. We use a variety of yeasts specific for promoting our desired aroma and flavour components. No malolactic fermentation. The wine is maintained on light lees, with periodic stirring, for 14 months, prior to blending, fining, filtration and bottling.

TASTING NOTES & SUGGESTED CELLARING

A traditional Sancerre expression of Sauvignon Blanc, the robust floral nose opens with hints of pink grapefruit, lemongrass and vanilla custard. Minerality softens the focused palate with flavours of meyer lemon, meringue and micro greens.

Best enjoyed upon release through 2025 under ideal cellaring conditions.

CULINARY INSPIRATION

Chicken tagine with preserved lemon and olives
OR
Goat Cheese and asparagus frittata



Production: 130 cases
produced

Alcohol: 12.5%

pH: 3.34