

Blanc de Blanc NV

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Grape Variety(ies)	100% Chardonnay
Brix at Harvest	17.6°
Alcohol Content	12.5%
Residual Sugar	3 grams/Litre
Total Production	3100 cases of six, 72 magnums



TASTING & FOOD NOTES

The nose is fresh with aromas of green apple, lemon, lime zest and mineral with notes of cream and fresh dough. The mousse is fine with a creamy mouthful, refreshing acidity and flavours of green apple, confit lemon, blanched almonds and wet stone. The finish is structured and refreshing with lingering minerality. Certainly perfect to drink now but will further develop complexities through short to medium term aging.

This wine is a perfect aperitif and will pair nicely with fresh shucked oysters, sushi and composed salads. Serve chilled at 5-8° C.

WINEMAKING NOTES

Our Blanc de Blanc is made from Chardonnay sourced from a selection of our favourite growers in the Niagara Peninsula. The fruit was hand-harvested in early September. Following harvest, the grapes were transferred gently into the press and the free run juice was captured separately to preserve the elegant profile. Primary fermentation was kept cool and in 100% stainless steel. Malolactic fermentation was suppressed to keep the fresh fruit character in the wine. The secondary fermentation took place in bottle and the wine was aged sur lattes for a minimum of 9 months. The wine was disgorged in winter 2023 with no dosage added, resulting in a classic Brut Nature.