

Oldfield Series 2Bench White 2013



PRODUCT INFO

Retail Price: \$22.99

Production: 1441 cases
CSPC: +307157

Release Date: June 1/14

Availability:

BC: Winery, VQA, Private Wine Shops, Restaurants

AB: Private Wine Shops, Restaurants

VARIETY

31% Sauvignon Blanc, 29% Chardonnay, 28% Semillon, 9% Viognier, 3% Muscat

REGION

Oliver, BC (Okanagan Valley)

VINEYARD

Chardonnay, Semillon: Diamondback Vineyard (Black Sage)

Sauvignon Blanc, Viognier, Muscat Ottonel: Tinhorn Creek Vineyard (Golden Mile)

Aspect:

Chardonnay, Semillon: South West Sauvignon Blanc, Viognier, Muscat: East

Vine Orientation: South-West, South-East

Soil: Diamondback Vineyard (Sand) Tinhorn Creek (Sandy gravel)

Vine Age: Chardonnay: 17 years

Sauvignon Blanc, Semillon, Viognier, Muscat

Ottonel: 9 years

VINIFICATION

The Sauvignon Blanc & Muscat were co-fermented as well as the Semillion & Viogner. The Chardonnay was kept separate until blending. All varietals were cold fermented in stainless steel tanks. No malolactic fermentation.

CELLARING

Drink within 2-3 years.

TECHNICAL ANALYSIS

Viticulturist: Andrew Moon

Winemaker: Sandra Oldfield

Rottled: March 2014

Brix at Harvest: 21.5

Alcohol: 14.3%

Residual Sugar: <2.0 g/L
Titratable Acidity: 6.50 g/L

pH: 3.56

VINTAGE 2013

Picking Date: October 2, 2013

Growing Conditions: Warm growing season, cool fall. Average rainfall *Vineyard Operations:* Early shoot thinning. Green Bunch removal.

TASTING NOTES

A pale gold coloured wine with vibrant aromas of melon, peach, honeysuckle, and citrus. Flavours of pineapple, melon, lemon, passon fruit, and minerality tantalize your taste buds.