



ROAD 13

Chip off the Old Block Chenin Blanc 2017

VITICULTURE:

The 2017 growing season was an interesting and highly unusual roller coaster ride! Higher than normal rainfall and an alarmingly cool spring gave way one of the warmest, driest summers in 40 years. The smoke from forest fires in other areas of the province reflected a good deal of the sunlight away from our vines and kept the daytime temperatures very moderate, resulting in virtually perfect temperatures for ripening of the fruit. The net result was that we ended up with high flavour intensity, moderate sugars, and fresh, crisp levels of acidity, which are the 3 attributes required for a great vintage.

The grapes for the 2017 Chip Off The Old Block came exclusively from vineyards owned by Road 13 on the Golden Mile Bench. During harvest the grapes were sampled bi-weekly to measure flavour development and sugar content.

WINEMAKING:

The 2017 Chip Off The Old Block was picked on Oct 4th, 2017. They were carefully hand-sorted and gently whole-bunch pressed, before 24 hours of cold settling. Fermentation took place in a stainless steel tank at a cooler temperature to keep the wine bright and fruit forward.

TASTING NOTES:

The colour is pale straw to light gold and has an interesting nose made up of tropical fruits (guava and papaya) in addition to flavours of quince, golden delicious apples, white peaches and exotic honey. These aromas carry onto the medium-bodied palate where they explode in intensity and are joined by beautiful notes of white flowers and a vibrant, lemony-citrus character. It will pair nicely with Pacific Rim cuisine, especially Sushi, oysters, and seafood.

SKU: 837963

PRODUCTION: 348 cases

THE BLEND:

100% Chenin Blanc

WINE CHEMISTRY:

Avg Brix: 22.6 pH: 3.2 TA: 7.2 g/L

Alcohol: 13.2 % RS: 8.0 g/L

BOTTLED: December 2017

IT'S ALL ABOUT THE DIRT

www.road13vineyards.com

