



ROAD 13



2020 HONEST JOHN'S WHITE

FIELD REPORT

A mild March sparked an early bud break in 2020. Although the season got an early start, a cool spring and rainy June slowed growth in the vineyards. The summer was very hot and dry leading into a warmer than normal ripening season in September and October. This warm fall weather extended the ripening and balanced the acidity in the grapes resulting in amazing fruit quality and flavour profiles.

WINEMAKER'S NOTES

Each grape variety was harvested, sorted, gently pressed, fermented and aged separately before final blend selection, ageing and bottling. The result is a wine with lively acidity balanced with complex fruit flavours that is extremely versatile for wine and food pairing. A true crowd-pleasing white wine!

TASTING NOTES

Notes of citrus, lemon drop candy, and sweet apple are first to appear. As the wine opens up you will find tantalizing nectarine, Anjou pear, key-lime pie and hibiscus flowers. The palate is complex with refreshing acidity. The balance of acid to sweet fruit flavours of candied ginger, lemon meringue, hibiscus tea and peach; create a dynamic wine with a long finish.

PERFECT PAIRINGS

Fish 'n' chips and a bright summer salad or your favourite style mussels on the patio.

BLEND

26% RIESLING 21% VIOGNIER 17%
PINOT BLANC 8% GEWURZTRAMINER
8% PINOT GRIS 6% CHARDONNAY
5% VIDAL 4% MUSCAT OTTONEL 4%
SAUVIGNON BLANC 1% SEMILLON

CHEMISTRY

PH 3.33
TA 6.3 G/L
ALC 13.0%
RS 8.0 G/L

PRODUCTION

780 X 12 BOTTLE
CASES
BOTTLING DATE:
MAY 17/21
SKU: 601070