

# Tasting Notes

## 2012 Alibi

Bud Break:	April 25, 2012
Veraison:	August 14, 2012
Oak Regime:	Semillon barrel fermented in Puncheons
Harvest Dates:	September 24, 2012
Bottling Dates:	April 15, 2013
Final Blend:	<ul style="list-style-type: none"><li>• Sauvignon Blanc 75%</li><li>• Semillon 25%</li></ul>
Alcohol:	14.5%

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## Winemaker's Notes

The 2012 Alibi is a ripe, fruit driven blend with fragrant aromas of lemon, lime blossom and melon. Citrus notes follow through on the palate accented by tropical flavours of pink grapefruit, kiwi and passion fruit along with melon and white peach. It's complex with a fresh, crisp mouth feel and a lingering finish. A perfect accompaniment to seared scallops or sushi.

GRAHAM PIERCE, WINEMAKER

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## 2012 Vineyard Notes

A cool and humid spring started off the 2012 growing season which showed steady, concentrated growth in the vines. A lengthy dry spell followed which enabled us to perfectly control the vigor and crop load in the vineyards. July and August brought us excellent temperatures and dry days which then extended far into the harvest season. One of the best years we have seen for flavour profiles, balanced ripeness and quality.

STEVE CARBERRY, WINEGROWER

