

Tasting Notes

2017 Alibi

Current Vintage:	2017
First Vintage:	2003
Bud Break:	April 10, 2017
Veraison:	August 1, 2017
Oak Regime:	Neutral French Oak Puncheons for Semillon
Barrel Age:	N/A
Primary Coopers:	Damy
Harvest Date:	October 3, 2017 avg.
Bottling Date:	March 12, 2018
Final Blend:	80% Sauvignon Blanc, 20% Semillon
Alcohol:	13.0%

Winemaker's Notes

Our Bordeaux inspired white blend is made up of 80% Sauvignon Blanc and 20% Semillon, and the latter of the two ferments on its lees in neutral oak puncheons. This is the ideal cocktail wine, showing a nose of vibrant lemon and lime, with subtle toast lingering in the background. The mouthfeel on this blend is both creamy and bright, with flavours of gooseberry, grapefruit and green apple. Enjoy as an aperitif or with a seafood dish enhanced with citrus.

GRAHAM PIERCE, WINEMAKER

2017 Vineyard Notes

The 2017 growing season got off to a late start, which led to a delayed bud break on the vines. However, as if a switch had been turned on, the weather warmed up dramatically and the vines were able to catch up to normal trends. This prolonged spring gave us smaller clusters, with small berries which ripened to an excellent intensity due to the long and warm summer. With optimal autumn weather and lower volumes, the vines produced very ripe fruit with vibrant colour and flavour profiles.

STEVE CARBERRY, WINEGROWER

