

BARBOTINE 2022

Bottles produced: 1116 Harvested: 14 September 2022

Varietal: 50% Riesling, 40% Dornfelder, 10% Sovereign Opal

Brix: 19.8 (Average)

Vineyard: Glenview Vineyard, Short Hills Bench, Ontario. 8th generation family farmers now specialising in wine grapes. Organically composted with permanent cover crops.

Bock Vineyard, St David's Bench, Ontario - minimal till and permanent cover crops with reliance on biologicals and elementals.

WW Vineyard, Niagara Lakeshore, Ontario - sustainably farmed with permanent cover crops.

Climate: continental

Soils: Glenview & WW Vineyard - Rich, calcareous clay loam soil with varying degrees of silt, limestone gravel and boulders.

Age of vines: Glenview Vineyard - 15 years. WW Vineyard - 12 years.

Growing season: 2022 was a disastrous year for yields following extensive vine winter damage across Ontario. That said, the growing season and harvest period were actually very favourable and while yields were very low, the quality of berries was exceptional. Scarcity of wines will be a real factor for the 2022 vintage. The wines of 2022 are already showing great fruit, depth and lots of energy.

Harvested: by hand; table sort

Pressing: 1 hour gentle cycle

Yeast type: wild, ambient

Fermentation Co-fermented 30% whole-cluster. 4-day cold soak followed by a 23-day primary fermentation - 5 days on skins and 18 days off skins in ceramic egg. Gentle punch-downs and pump-overs were employed when needed to keep the cap healthy and to extract flavour and structure. 100% of the wine went through malolactic fermentation, taking two months to complete.

Elevage: Rested in ceramic egg for 6 months on fine lees (no stirring).

Fining: unfinned

Filtration: unfiltered

Bottle age before release: 2 months

Closure type: Diam 5 cork composite

ABV: 11.4%

RS: 1.1 g/L

TA: 5.5 g/L

pH: 3.55

So2: 7ppm free

