

Bonnie Vivant chardonnay Sous Voile 2022

Banana cream pie, bruised apple, crunchy pineapple, pistachio, candied lemon, roasted nuts, chamomile and sea spray. Electric orange palate with quince, a salty tangy bite and chalky finish.

Cases produced: 104 **Varietal:** 100% Chardonnay

Harvested: 30th September 2022

Brix: 20.5 **Yield:** 2.1 metric tonnes per acre

Fruit: ripe, clean at 14°C

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

Climate: continental

Soils: Rich, calcareous clay loam soil with varying degrees of silt, limestone gravel and boulders.

Age of vines: 12 years (average) **Irrigation:** dry farming

Growing season: 2022 was a disastrous year for yields following extensive vine winter damage across Ontario. The growing season and harvest period were actually very favourable and while yields were very low, quality of berries was exceptional and 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 sorted **Pressing:** whole cluster; 2 hour gentle cycle **Yeast type:** wild, ambient

Fermentation: 13% of the grapes got 21 days on skins, also allowing the native yeasts to begin the fermentation. A three-day cold-settling at 10 degrees Celsius was followed by primary fermentation in stainless steel, which took 37 days to complete. 100% of the wine went through malolactic fermentation, taking one month to complete. After fermentation 6 inches of tank headspace was created which allowed a layer of flor (voile) to emerge spontaneously on the surface of wine. We left this for 3 months before removing the flor and closing off the headspace.

Elevage: Rested in concrete egg for 7 months on fine lees (no stirring).

Fining: unfinned **Filtration:** unfiltered **Bottle age before release:** 8 months

Closure type: Diam 5 cork composite

ABV: 12.3% **RS:** 1.4g/L **TA:** 4.9g/L **pH:** 3.6 **So2:** 8ppm free

