

2021

WHIMSY PINOT NOIR CLONE 115

VINEYARD NOTES

Variety: Pinot Noir

Appellation: VQA Lincoln Lakeshore

Brix at Harvest: 19.7°

WINEMAKING NOTES

Harvested on October 2, 2021. Fermented using naturally occurring yeasts in one of our large, old oak foudres with 30% whole cluster. After 18 days maceration time with skins, the wine was pressed and transferred to a mix of French oak barrels for 10 months of aging. Two barrels were selected to create this special Whimsy wine to showcase this specific clone of Pinot Noir.

Alcohol: 12.5%

Titrateable Acidity: 6.0 g/L

pH: 3.65

Residual Sugar: 2.0 g/L

Closure: Diam Cork



TASTING NOTES

Fresh and inviting, this pale ruby-coloured wine shows pretty aromas of black cherries, strawberry and cacao nibs. A dry palate with vibrant acidity and tannins. An interesting comparison beside it's slightly softer sibling wine: 2021 Whimsy Pinot Noir clone 777.

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