

2022

WHIMSY BARREL AGED ORANGE

VINEYARD NOTES

Variety:	Vidal
Appellation:	VQA Ontario
Brix at Harvest:	19.0°

WINEMAKING NOTES

Grapes were sourced from our estate vineyard in the Four Mile Creek sub-appellation. Grapes were hand harvested, foot tread and then allowed to undergo wild fermentation on skins. Maceration on skins for two weeks before pressing. This wine was then settled and racked to age in neutral oak barrels for three months prior to bottling unfinned and unfiltered.

Alcohol:	10%
Titrateable Acidity:	6.2 g/L
pH:	3.6
Residual Sugar:	<2 g/L
Closure:	Screwcap



TASTING NOTES

Barrel aging has created a much more savoury nose on this skin fermented white wine. Aromas of lemon balm, pineapple, sage and hay. On the palate there is fresh acidity with bigger tannins due to stem inclusion in the fermentation. The wine has a bold structure coupled with complex aromas that will reward a year or two of cellaring.

SOUTHBROOK
ORGANIC VINEYARDS