

2022

WHIMSY EXTENDED MACERATION 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 destemmed and then allowed to undergo wild fermentation on skins. Maceration continued for three months before pressing. This wine was then settled and racked before being bottled unfinned and unfiltered.

Alcohol:	11%
Titrateable Acidity:	6.6 g/L
pH:	3.6
Residual Sugar:	<2 g/L
Closure:	Screwcap



TASTING NOTES

Aromas of orange rinds, dried apricots, white blossom and fennel. On the palate there is prominent, refreshing acidity, citrus fruits and a savoury edge with subtle and smooth tannins that have been achieved through extended maceration.