

Clos du Soleil

Sémillon 2016



Technical Information

pH:	3.17
Titrateable Acidity:	5.8 g/L
Residual Sugar:	3.4 g/L
Alcohol by Volume:	13.1%
Harvest Date:	September 15th, 2016
Bottling Date:	June 5th, 2017
Vineyard Source:	Dhaliwal Bros. Vineyard, Oliver BC
Varieties:	100% Sémillon
Total Production:	110 cases
SKU:	+255857 (750mL)

Tasting Notes

This pale yellow wine is an elegant take on varietal Sémillon. Restrained and yet aromatically dense, the nose is an assemblage of wildflowers, honey, fresh-churned butter, and lime peel. On the palate, the wine is round and mouth-coating yet with an electrical streak of minerality and refreshing acidity. Flavours of lemon and lime, wet stone, light buttery tones, and a hint of apricot effortlessly meld into one unified impression.

Winemaking Notes

The grapes for this wine were hand-harvested in the early morning at perfect maturity. They were immediately whole-cluster pressed to retain only the most gently pressed juice for this elegant and delicate wine. After 24 hours of settling, the juice was fermented entirely in French concrete tanks for two and half weeks. Following fermentation, the wine was racked a single time while retaining the fine lees. It was then aged on fine lees for 8 months with no further handling until being lightly filtered just prior to bottling. This wine is a pure expression of the vintage and its fruit bounty.

Michael Clark - Winemaker

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