

Clos du Soleil

Sémillon 2019

Technical Information

pH:	3.28
Titrateable Acidity:	5.08 g/L
Residual Sugar:	0.51 g/L
Alcohol by Volume:	12.4%
Harvest Date:	September 25th, 2019
Bottling Date:	May 4th, 2020
Vineyard Source:	Dhaliwal Bros. Vineyard, Oliver, BC
Varieties:	100% Sémillon
Total Production:	101 cases
SKU:	+255857 (750mL)

Tasting Notes

This Sémillon wine presents a beautiful, very delicate pale yellow in the glass. The taster is greeted with bright fruit-driven aromas of pear, lemon pith, and yellow apple. On the palate the wine is soft and round, with a lush fruit-driven attack of ripe apple, pear, apricot, and green grapes, with notes of vanilla and fresh herbs. The wine is delicate and restrained, but all the more pleasing for this.

Winemaking Notes

The Sémillon grapes for this wine were hand-harvested in late September, and then immediately whole-cluster pressed. The juice was lightly settled, and then racked to ferment in a combination of stainless steel tank (72%) and French oak puncheon (28%). After fermenting to complete dryness, it received a light sulphiting and then was aged on the lees (in both barrel and tank) for 6 months, with occasional lees stirring. Prior to bottling the barrel and tank portions were blended, lightly filtered, and then bottled.

Michael Clark - Winemaker
mclark@closdusoleil.ca

For sales information, please contact wine@closdusoleil.ca.

