

Clos du Soleil

Célestiale 2019

Technical Information

pH:	3.66
Titrateable Acidity:	6.22 g/L
Residual Sugar:	0.87 g/L
Alcohol by Volume:	13.6%
Harvest Dates:	October 12th – November 1st, 2019
Bottling Date:	May 4th, 2021
Vineyard Sources:	Clos du Soleil Estate Vineyard (Keremeos), La Côte Vineyard (Keremeos), Blind Creek Vineyard (Cawston), Whispered Secret Vineyard (Keremeos)
Varieties:	71% Merlot, 11% Malbec, 9% Cabernet Sauvignon, 7% Cabernet Franc, 2% Petit Verdot
Total Production:	1094 cases
SKU:	+947002 (750mL)

Tasting Notes

Célestiale is Clos du Soleil's Bordeaux blend that is soft and full of fruit with a classic and elegant structure. The taster is greeted with aromas of cedar, fresh ripe raspberries and blackberries, and pencil lead. On the palate the wine is soft and layered, dominated by fresh ripe fruit flavours of raspberry, blackberry, and pomegranate, with more subtle notes of forest undergrowth and spice, with juicy acidity. This wine is both approachable and totally food-friendly, yet retains all of the complexity and depth to truly engage the taster.

Winemaking Notes

Each variety and each vineyard block was harvested separately, when judged to be at optimal maturity. Each lot was gently destemmed and then after a moderate cold soak the fruit was fermented in concrete tanks. Following pressing, the wines were aged in 100% French oak barrels for 15 months. Only those barrels displaying the ideal characteristics for our Célestiale blend were selected for this wine. Unfined, this wine was gently filtered prior to bottling under screw cap, allowing us to preserve all of this wine's freshness and approachability. All of the same skill, care and time-honoured artisanal winemaking techniques go into making this wine as Signature, the flagship wine of Clos du Soleil.



Michael Clark - Winemaker

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