

Clos du Soleil

Capella 2021



Technical Information

pH:	3.35	pH:	
Titrateable Acidity:	6.47 g/L		
Residual Sugar:	1.7 g/L		
Alcohol by Volume:	13.1%		
Harvest Dates:	7-15 Sept 2021 (Sauvignon Blanc), 23 Sept 2021 (Sémillon)		
Bottling Date:	June 14th, 2022		
Vineyard Sources:	Whispered Secret Vineyard, Keremeos BC (Sauv Blanc); Les Collines Vineyard, Keremeos BC (Sauv Blanc & Sémillon); Dhaliwal Bros Vineyard, Oliver BC (Sémillon)		
Varieties:	73% Sauvignon Blanc, 27% Sémillon		
Total production:	537 cases		
SKU:	+633867 (750mL)		

Tasting Notes

Our flagship white wine is a classic Bordeaux blend of Sauvignon Blanc and Sémillon. A wine of grace and elegance: light gold in the glass, displaying intense aromas of grapefruit, beeswax, lime zest, and meadow grasses. The palate shows an array of flavours: lemon and lime and ripe grapefruit, with notes of peach and apricot and all tied together with bright, crisp citrus acidity. On the palate the wine is full and rich with a textural softness resulting from sur-lie ageing. A lovely saline minerality strings it all together, through to the very long finish. This is a seafood wine par-excellence, but roast chicken or herb-crusted pork would be excellent too. Enjoyable now, this is a wine which will develop an added sense of richness with age.

Winemaking Notes

Each vineyard block was separately harvested, by hand, at peak maturity. The grapes were gently crushed & destemmed, cold-soaked on the skins for 3 hours, and then fermented entirely in barrel (French oak puncheons) with the majority undergoing only wild, spontaneous fermentation. Ten percent of the barrels were also allowed to undergo wild malolactic fermentation. All lots were barrel aged for nine months, on the lees, with lees stirring. The final wine was created by blending together just the very best barrel lots, in order to create a wine of true complexity and elegance.

Michael Clark - Winemaker

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