



. 2016 SAVAGNIN

A.B.V 14.0%

R.S. 5.1 g/l

T.A. 5.77 g/l

SOURCE Watching Tree Vineyard | Lincoln Lakeshore

FERMENTATION Fermented and aged in 2000L in unlined concrete from Italy

UNFILTERED

## WINEMAKER'S NOTES

This Savagnin comes from the Watching Tree Vineyard in Beamsville, which was originally owned by the Oliveira Family. My first experience with Savagnin was in 2004 when I was making the Megalomaniac wines. We picked a little over 20° Brix, and dried for 2 weeks to lift the aromatics and show why this grape mutated into Gewurz. We left the lees for texture to balance out that bright acidity.

## SOMMELTER'S NOTES

Savagnin is a cool grape, but can be quiet if not treated properly. It needs some oxidation, or flor yeast, or some kind of funk to give it aromatics. This example is expressive, and fresh. The nose is lightly floral, with plenty of citrus, pear, and banana tones and a hint of ginger lift. The palate is dry, with a fresh acidity and long finish.



