

PERPETUA

Okanagan Valley BC VQA

The Legacy Collection represents Proprietor Anthony von Mandl's vision to showcase the Okanagan Valley's diverse microclimates. Each wine is the pinnacle expression of more than three decades of viticulture, sustainable farming, and winemaking experience in our estate vineyards.



PERPETUA means long-lasting...continuous, which represents to our family the concept of generations – our roots and our future. 100% harvested from three individual blocks in our eastern Osoyoos vineyard estate. Historic French Burgundian Dijon clones were used lending a unique flavour and aromatic profile. With limited skin contact, a select portion was fermented in new French oak, and aged sur lie for nine months with gentle hand-stirring every two weeks. 26 barrels produced.

VINTAGE REPORT:

The 2014 vintage started well and was near perfect with some calling it the “best ever”! Winter and spring rains followed by encouraging July weather allowed the vines to focus on berry-set along with growing bunches. Hot weather in the summer months and an absence of rain saw the vine respond appropriately, with canopies in excellent balance, however, well thought out drip irrigation was a saviour this year, allowing the vines to maintain sufficient health to ripen. The dry, warm and hot summer produced good growth permitting all varieties to ripen with excellent balance. Cooler autumn months along with further assistance by rigorous leaf plucking and bunch thinning helped promote distinct varietal flavours. When the Okanagan's warmest and driest growing season concluded on November 4th, it was judged as challenging but ultimately rewarding. Vineyards lived up to their pedigrees producing outstanding wines for the 2014 vintage.

TASTING NOTES:

Our 2014 Perpetua is a combination of richness, creamy texture and finely woven bright acidity anchored by pear, lemon curd and baking spice flavours. Perpetua shows an alluring purity and seamless integration of all the elements, with good length and intensity.

WINEMAKER'S NOTES:

100% Chardonnay | Three Chardonnay Clones

Clone 76 (Dijon) | Clone 96 (Dijon) | Clone 809 (Loire)

Alcohol: 13.5% | Total Acidity: 5.9 g/l | pH 3.16

Harvested in September 2014 from our Osoyoos Vineyard Estate.

After crushing and skin contact, the free run wine is set aside.

A carefully selected portion is barrel fermented in new French oak, aged for 9 months sur lie, and stirred by hand every two weeks.

26 barrels produced | Bottled on September 9th, 2015

2014 PERPETUA