

# NK'MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

## WHITE MER'R'IYM

2016

VQA OKANAGAN VALLEY

### HARVEST REPORT

A mild winter brought another early spring to Osoyoos – combined heat units were more than double the ten-year average, and we saw bud break in early April. May through June continued warm, and July's cool spell beneficially slowed the ripening process, as August was typically hot. The grapes reached full flavour development and we initiated harvest on September 1st, the earliest ever for Nk'Mip. Overall, we brought in 285 tonnes this year. We began with Sauvignon Blanc, Pinot Noir, Chardonnay and Pinot Blanc. The weather cooled off mid-month which allowed our bigger reds to develop for harvest on October 3rd. The Merlot, Cabs and Syrahs came in nicely and we will have some outstanding wines to share.

### WINEMAKING

We picked our Sauvignon Blanc on September 2nd and the Semillon on September 17th. Both portions were gently pressed and allowed to cold settle for 24 hours. The Sauvignon Blanc juice was then racked and tank fermented to retain varietal freshness, while the Semillon was barrel fermented in 100% new french oak.

70% Sauvignon Blanc, 30 % Semillon.

### TASTING NOTES

Hints of fresh cut grass and light gooseberry, followed by peaches and tropical fruits.

The palate shows a balanced entry between acidity and sweetness; it starts slightly soft with tropical fruits but finishes clean and dry with lingering grapefruit and clean acidity.

### FOOD PAIRING

This is a very versatile wine for food pairing. Serve with fresh shellfish, classic roasted chicken and slow oven roasted pork.

Our White Mer'r'iym will go amazingly well with soft and hard cheeses.

### TECHNICAL NOTES

Alcohol/Volume	13 %	Residual Sugar	0.46 g/L
Dryness	0	Total Acidity	6.08 g/L
pH Level	3.17 pH	Serving Temperature	15 °C



[nkmipcellars.com](http://nkmipcellars.com)