

NK'MIP

{ INKAMEEP }

CELLARS

MER'R'IYM

WHITE MERITAGE

2019

BC VQA OKANAGAN VALLEY

HARVEST REPORT

March and April saw cooler days - this thankfully shifted late April when temperatures rose to seasonal averages accelerating bud break to historical norms. May and June continued to be warmer than usual and cooled down in July. September was challenging - it was wetter than normal making it difficult to establish pick dates and caused fragile grapes to begin to see bits of botrytis. We got busy in harvesting susceptible varieties before the disease could affect the quality. Overall, while a challenging vintage, the overall quality of the 2019 wines is wonderful and, in some cases, exceptional.

WINEMAKING

The Sauvignon Blanc (67% of blend) was harvested on September 20th, spent 12 hours on skins, and then was gently pressed, cold settled and fermented with very specific Sauvignon Blanc yeast. The Semillon grapes (33% of blend) were picked on September 24th and selectively harvested for top quality, before being pressed and transferred into specially selected new French oak barrels to ferment and age for four months.

TASTING NOTES

The nose is very grassy with loads of gooseberry and guava. A dry but soft palate that is full of gooseberry and melons on the entry with a long finish that leaves one asking for more.

FOOD PAIRING

Pair this wine with scallops and jumbo prawns, or simply a soft cheese, such as double cream Brie, on a classic crusty French baguette.

TECHNICAL NOTES

Alcohol/Volume		Residual Sugar	0.42
Dryness	0	Total Acidity	
pH Level		Serving Temperature	12°C



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