

# NK'MIP

{ INKAMEEP }

## CELLARS

MER'R'IYM

## WHITE

2021

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

A mild winter brought early bud break, and was followed by dry weather and average temperatures from March through May, putting vines on track for flowering. Late June to early July saw record highs of 45° C. June to August were dry and hot, putting fire pressure on in the Okanagan. Despite this, with over 1000 acres of vineyard land, Nk'Mip Cellars continued to deliver the highest quality wines. September brought warm days, cool nights and little rain, but later in the month, the daytime temperatures began to fluctuate, with evenings dropping to 8°C. Harvest kicked off on September 16th with Sauvignon Blanc and finished on October 27th. 2021 delivered wines with great concentration and ripe characters. Our whites are tropical, while our red wines have dark, ripe fruit aromas and flavours.

### WINEMAKING

The Sauvignon Blanc (89.5% of blend) was harvested on September 15th, and was then gently pressed and fermented in stainless steel tanks and specially selected yeast. The Semillon grapes (10.5% of blend) were picked on September 16th and fermented in new french oak barrels to age for four months.

### TASTING NOTES

The nose is predominantly grassy with significant gooseberry and pineapple notes. A dry but soft palate, rich with gooseberry and melons are expressed in the initial sip, 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	12.72	Residual Sugar	0.78
Dryness	0	Total Acidity	7.84
pH Level	3.36	Serving Temperature	10



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