

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. 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. 32 barrels produced.

VINTAGE REPORT:

The 2012 vintage is a reminder that the Okanagan is one of the world's northernmost serious wine regions. After a generally dry, warm growing season, the last few weeks of harvest 'chilled out'. The summer ensured ideal fruit development and yields were spot-on and summer pruning was not as involved as in previous years. The continuation of mild, sunny autumn weather gave rise to optimism among our winemakers with reports of grapes having developed thick skins and expectations of flavourful, extracted wines. The harvest began on September 13th with sunny skies and moderate temperatures, delivering the early ripening varieties. The night cooled drastically in the second half of September, preserving the freshness of our top quality wines and bringing welcome respite after an incredibly dry growing season.

TASTING NOTES:

Rich, intense and vibrant, with persistent peach, apple, hazelnut and spice flavours in the mix. The 2012 Perpetua shows seamless density with a plush and creamy mid-palate and beautifully integrated French oak. Harmonious and graceful, lingering with a mineral note and a juicy impression.

WINEMAKER'S NOTES:

100% Chardonnay | Three Chardonnay Clones
Clone 76 (Dijon) | Clone 809 (Loire) | Clone 96 (Dijon)
Alcohol: 13.5% | Total Acidity: 6.1 g/l | pH 3.20
Harvested in September 2012 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.
32 barrels produced | Bottled on December 12, 2013



2012 PERPETUA