

# PERPETUA

*The Legacy Series wines are the culmination of 25 years crafting fine wine.  
Rare and limited, they showcase the finest of everything at Mission Hill Family Estate.*



The pinnacle of white wine viticulture & winemaking at Mission Hill Family Estate.

Three distinct chardonnay clones comprise our single vineyard wine. 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 8.5 months sur lies, and stirred by hand every two weeks.

#### VINTAGE REPORT:

Spring and early summer were normal with the weather during bloom very good, and so an excellent fruit set occurred. Despite the onset of La Niña in the autumn, significant work on canopy management including leaf thinning, cluster pruning, careful fruit exposure, and irrigation management allowed us to proceed into the fall with berry growth and ripeness as expected and the fruit in excellent condition. Chief Winemaker John Simes comments, "early tastings of the whites are highly aromatic and lively, with a natural balance of fruitiness and the young reds indicate a pleasing suppleness of tannins and excellent colour. Overall, the colour, flavours, tannins and acidity all matured together beautifully and initial tasting reveals well-balanced wines."

#### TASTING NOTES:

The scent of orange and lime blossoms is beautifully counterbalanced by earthier aromatics reminiscent of roasted hazelnuts and minerals. The palate offers a wonderful combination of restraint and richness. Gentle fruit handling has produced a tightly structured, elegant wine that will age gracefully over the next six to ten years.

#### WINEMAKER'S NOTES:

Three chardonnay clones  
Harvested in the cool of the morning, keeping clones separate  
Harvested on September 11, 2007 from Osoyoos Vineyard Estate  
After crushing and skin contact, the free run juice is set aside  
Portion is barrel fermented in new French oak  
Left sur lies for 8.5 months  
Stirred by hand every two weeks  
Alcohol: 14.0% | Total Acidity: 5.9 g/l  
Bottling Date: May 5, 2009

2007 PERPETUA