



MISSION HILL

Family Estate

TERROIR COLLECTION 2019 SAUVIGNON BLANC-SEMILLON JAGGED ROCK VINEYARD

The uniqueness of site and soil; a depiction of the diverse Okanagan microclimates.

JAGGED ROCK VINEYARD

Jagged Rock Vineyard, surrounded by steep rocky cliffs at 1,400 feet elevation, is a remarkable spot. The sparse, sun scorched soils and heat reflecting off the cliffs provides an ideal viticultural environment. Each area of the vineyard has its own unique growing condition, allowing the winemakers to choose specific blocks to get the most out of the Sauvignon Blanc and Semillon used to create this refreshing wine.

FLAVOUR PROFILE

Focused and bright with fresh grapefruit, citrus and passion fruit. A perfectly balanced palate of subtle textures and fine acidity.

VARIETALS | Sauvignon Blanc (70%), Semillon (30%)

ESTATE | Jagged Rock Vineyard

ELEVATION | 356m - 385m

SOILS | Deep, stone-free, and formed from glacial deposits

SEASONAL CONDITIONS | Warm and consistent, giving way to one of the coolest falls on record. Perfect conditions for natural acidity retention and flavour development.

CLONAL SELECTION | 297, Unknown (Semillon)

CANOPY | Spur pruned with vertical shoot positioning

MATURATION | 10% fermented in neutral French oak,
5% fermented in egg

ABV | 13.0% **TA** | 6.3 g/L **PH** | 3.16

