

HENRY family estate of PELHAM

2024 THREE HILLS CHARDONNAY ESTATE GROWN

DESCRIPTION

The diversity of sites within our Short Hills Bench estate provide ample tools to shape this round and generous wine, so perfectly framed by a delicate veil of oak. Rich but at the same time, mouth-wateringly fresh.

WINEMAKER'S NOTES

- Soils range from lacustrine silty clay to lacustrine silty clay over clay loam till.
- Sustainably grown under SWO.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Yields of 3.0 tonnes per acre.
- Hand-picked and whole cluster pressed.
- All grapes gently moved by gravity.
- All juice is press fractioned to separate the finest cut.
- Barrel fermented in French oak barriques with a portion in 3000L foudres. Barrel aged for 8 months.

FOOD MATCHES

Crab, lobster, or grilled salmon, cream sauces or mild herb flavours, soft cheeses, Eggs Benedict.

Available in: Ontario, Newfoundland, China, Germany, Hungary, Finland

SRP: \$17.95

+ HST & Bottle Deposit

THREE HILLS

Our finest blocks of Chardonnay grow on three particular hills. The first is a shovel planted field-mix of clones from the north-eastern side of our Homestead Vineyard, the top of a saddle-back, planted in 1988. Its internal diversity brings complexity through its beautiful imperfection. Second, from the south-western corner of Homestead, is what we call 'The Turtle's Back', a site which drains four ways and delivers lushness from the varied exposures that are enhanced by the precise flavours of clone 95's small clusters. These vines are trained low to the ground to capture ambient heat which warms the vines early in the day. Lastly, overlooking all is, is the third hill, near the middle of our Stagecoach Vineyard. This large single block of clone 302 rounds out the robust and harmonious character of the Three Hills Chardonnay.

ESTATE TIER

Our Estate vineyards are grown within the small Short Hills Bench appellation and are our most representative expression of this place. With 90% of the region's south facing slopes, this is one of the warmest areas to grow grapes in Niagara. A diurnal shift of 13°C means warm days and cool nights, perfect for flavour development. Our vineyards are adjacent to the Short Hills Provincial Park, an ancient valley that was once a cataract formed simultaneously with Niagara Falls. The heavy clay soils, with their tossed up limestone, naturally limit the yields per vine and make for wines of intensity and character. Through rigorous declassification they are limited in production.

GEOGRAPHIC DESIGNATION

VQA Short Hills Bench

TECH. INFO

Alc.: 13.2%
T.A: 6.4 g/L

CSPC

268342

SCC

1-07-79376 -20121-8

UPC

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