

HENRY family estate of PELHAM

93

VIC HARRADINE,
WINE CURRENT

2022 THE SHADOW ROCK SAUVIGNON BLANC

ESTATE GROWN

(FORMERLY KNOWN AS FUMÉ SAUVIGNON BLANC)

DESCRIPTION

Perhaps our least typical cool climate white, we pursue longer hang times with Sauvignon Blanc. This pushes the flavours past the common thiol driven southern hemisphere style into the turpentic range more common in Maritime climates (i.e. Bordeaux, the warmer years in the Loire's Touraine, or even fresher Napa styles). As a result, melon and grapefruit flavours dominate the palate while honeysuckle aromas fill out the bouquet. This is supported by soft vanilla notes from partial barrel fermentation and aging in oak.

WINEMAKER'S NOTES

- Soils are primarily lacustrine silty clay.
- Vineyard planted in 1999.
- Sustainably grown under SWO.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Yields to 3.5 Tonnes per acre.
- All grapes gently moved by gravity.
- Gently destemmed then whole berry pressed.
- All juice is press fractioned to separate the finest cut.
- 50% barrel fermented in barriques and 3000L foudres, 50% stainless steel fermented. Aged in European oak barriques for 6 months.

FOOD MATCHES

Big flavours ranging from pan-fried fish with a lemon dill cream sauce to quiche Florentine.

SRP: \$21.95

THE SHADOW ROCK

In mid-July around 7pm when the sun is still high, its light is partially blocked by the rocky outcropping of the Niagara Escarpment. This casts a shadow across a pond and over our Sauvignon Blanc vineyard. In the shadow's darkness insects and frogs start their nighttime song creating a pensive moment filled with natural beauty. The intense warmth of day followed by the slightly shortened afternoon delays the fruit's development ever so slightly, contributing to a ripe aromatic wine that can only come from one place.

ESTATE TIER

Our Estate vineyards are all 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. The whites are crisp but round. Through rigorous declassification they are limited in production.



GEOGRAPHIC DESIGNATION

VQA Short Hills Bench

TECH. INFO

Alc.: 12.5%
T.A: 5.5 g/L

SCC

1-07-79376-75301-4

UPC

7-79376-75301-7

