

# BARBERA 2023

## IN THE GLASS

Raspberry, red cherry, boysenberry, spicy & earthy.

## VINEYARD NOTES

The grapes for our Barbera are sustainably grown on our Fleet Road Vineyard –Tightrope Estate & are selectively hand-picked.

## WINEMAKER NOTES

The grapes were handpicked and destemmed into half ton ferments and cold soaked for five days before fermentation was allowed to begin. The grapes were on skins for approximately three weeks before being pressed off and put into French oak barrels - 50% new - for 12 months.



### WINE SPECS

VINTAGE

2023

VARIETAL

Barbera

APPELLATION

Naramata Bench

HARVEST DATE

October 5, 2023

FERMENTATION

Cold soaked, small lot fermentation for 21 days

AGEING

12 months in French oak (50% neutral)

BOTTLING DATE

February 2024

CASES PRODUCED

75

BRIX

23.8

RESIDUAL SUGAR

2.99 g/L

ACID

7.73g/L

pH

3.48

ALCOHOL

13.3%

CELLARING

Drink through 2034

SKU # 276750

RETAIL \$75.00

