



The Selection Estate Series is Winexpert's ultra-premium brand. Redefining consumer produced wine it features the most prestigious and sought-after varietals and styles from the world's great vineyards. Modern winemaking tends to standardise flavours, but great wines thrive on nuance, and the greatest ones—wines of intensity, purity of flavour and ageing potential—are at their best when focused from a specific site. The Small Lots program features grapes from micro-vineyards that showcase the unique terroir and potential of their fruit. Location, soil, weather, air quality, sunlight and growing techniques; they all affect the character and quality of the grapes and Winexpert's Small Lots are the peak expression of that quality.

Selection Estate Series OKANAGAN PINOT BLANC

Appellation: Jost Vineyards, Okanagan Falls, British Columbia, Canada

Style: At the same latitude as Burgundy, British Columbia's Okanagan Valley has the best of all worlds. Brilliant sunshine, heat, and the moderating effect of a large body of water produce excellent and increasingly sought-after wines.

Tiny Jost Vineyards is located at the southern tip of Skaha Lake. West-facing slopes help tame the intense sunshine, the lake moderates the desert-like heat of summer and the northern latitude gives extremely long sunshine hours in late the late season, all ideal factors for perfectly ripened grapes. Jost's vines are in full maturity at thirty years, balancing lower yields with increased intensity of flavour.

Pinot Blanc, a white grape related to Pinot Noir, was first seen in Burgundy in the 19th century. A versatile cool-climate grape, it's grown in Champagne, Alsace, Germany, California, Oregon and North-eastern Italy. Sometimes called, 'the poor man's Chardonnay' (their leaves are very similar) it's anything but a second choice.

Light golden in colour, this wine is crisp and lively, with citrus and pineapple, delicate mineral notes and a finish hinting at honey and apricots.

Harvest Conditions: H 3.10, Brix 23.0, T.A. 7.4g/l

Similar Styles: Estate Series Oregon Yamhill Pinot Gris

Food Pairings: Grilled pork, onion tart, shellfish (oysters in particular) pasta with cream sauces or soft cheeses with ripe fruit.

Sweetness Code: 0 (completely dry)

Alcohol by Volume: 12.5%

Oak: 30 g French Oak

Ageing: With early aromas of citrus and tropical fruits this wine is tempting to drink young but it will open up considerably after one year of age, showing more developed flavours of stone fruit and minerals, gaining texture and complexity.



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