Hatfield's Fuse

2019 - VIOGNIER 21%, CHARDONNAY MUSQUE 14%, SEMILLON 10%, OPTIMA 9%, CHARDONNAY 8%, PINOT GRIS 8%, GEWÜRZTRAMINER 7%, PINOT BLANC 7%, ORANGE MUSCAT 7%, EHRENFELSER 6%, RIESLING 3%,

WINEMAKING

The 2019 Hatfield`s Fuse is a blend of fruit from our estate vineyard in Okanagan Falls, as well as fruit from Oliver and Osoyoos. Each lot of fruit is harvested separately as it reaches a perfect balance between flavour, sugar, and acid. When it reaches the winery, the fruit is destemmed, but not crushed, before being pressed to tank. Every fermentation is managed individually, giving the cellar team a broad palette with which to blend the final wine.

TASTING NOTES

A cornucopia of flavours made with 11 different grape varietals. The wine opens with an abundance of stone fruit - apricot and peach, followed by spicy floral notes, green apple, lemon and orange blossom. The stone fruits on the nose carry through to the palate, opening up the wine before lemon and green apple take over into the rich mid-palate and on into the bright, fresh, well-balanced finish.

PAIRING

Halibut, roasted chicken or creamy pasta dishes would all provide a terrific match for the 2019 Hatfield`s Fuse.

BOUQUET

Apricots & Peaches

VARIETAL PROFILE

ALCOHOL	12.5%
CASES PRODUCED	8593
CSPC	734475