



“As a tribute to our love of art here at Liquidity, Collage is our aromatic blended white wine. A collage is an artistic composition made of various materials or elements.”

– ALISON MOYES,  
WINEMAKER

#### GRAPE VARIETIES

39% GEWURZTRAMINER,  
22% PINOT GRIS,  
18% SAUVIGNON BLANC,  
14% RIESLING,  
7% CHARDONNAY MUSQUÉ

#### PRODUCTION

730 CASES

#### BOTTLED

MARCH 14, 2018

ALC % VOLUME 12.7%

PH 3.13

TA G/L 6.38    RS G/L 10.8

SKU 19516

## 2017 COLLAGE

This fun year-round sipper has aromas of ripe papaya, yellow plum, peach and honeysuckle, with a round mouthfeel and flavours of melon, starfruit, apple, lime, and spice with keen minerality.

#### FOOD PAIRINGS

This blend has a hint of sweetness that works well with mild curries, white meat sausages, grilled prawns, sushi or fun on the beach with friends.

#### VITICULTURE

Gewurztraminer from an organic vineyard in Naramata, in combination with Pinot Gris and Sauvignon Blanc from our Lucy Vineyard make up the majority of the blend. The vines were cane pruned to an average of 3 short tons per acre. Riesling clones 21B and 49, in combination with a touch of Chardonnay Musqué make up the balance.

#### WINEMAKING

Each varietal of this blend was harvested individually at optimal physiological ripeness, in late September. The Gewurztraminer was crushed to extract flavour and pressed, while the Sauvignon Blanc, Pinot Gris, Riesling and Chardonnay were whole cluster pressed to retain freshness. Each variety was fermented separately with carefully selected yeasts optimal for the respective grapes. The final blend was created after extensive taste trials. The wine was crossflow filtered and bottled in late February.