

2023 Vampata Rosé

Out of Nothing...



WINEMAKING

The Pinot Noir grapes for this Vampata were hand picked from our estate vineyard at Ex Nihilo. The grapes were crushed and transferred to tank so that the juice could transform to its beautiful pink colour. After we achieved our desired colour we bled the juice off and started our ferment. We kept the ferment at a cool 10 degrees celsius for about 19 days.

TASTING NOTES

Our Vampata Rosé is crisp and lush, with an explosion of candy floss on the nose. The palate bursts with blood orange and ruby grapefruit.

APPELLATION: Okanagan Valley

COMPOSITION: Pinot Noir

BOTTLE SIZE: 750mL

ALCOHOL: 13.2%

RESIDUAL SUGAR: 5.4 g/L

ACIDITY: 4.81 g/L

BOTTLED DATE: April 3, 2024

NUMBER OF CASES: 229

EX NIHILO
VINEYARDS