



# BOATHOUSE

VINEYARDS

## 2022 Provemont White

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Alcohol label %: 12.0 | Residual Sugar (g/L): 0.0 | Serving Temperature (°C): 55.0 | Drink starting in: 2024 | ending in: 2027

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### Growing Conditions

Warm growing season with temperature peaks in the high 90's. Below average annual precipitation. Intermittent rain showers from late September to early November.

### Harvest

Various. September to October.

### Winemaking

100% estate grown, produced and bottled. Minimal Intervention winemaking. Only additions to wine include organic, neutral yeast and between 15 to 20 ppm of sulfur at bottling. No sulfur, acid, sugar, tannins, enzymes etc. added to wine during processing, fermentation or aging. Estate fruit only.

### Aging

Various. Stainless steel and concrete.

### Bottling

Estate Bottled.

### Appearance

Medium Intensity Lemon. Clear.

### Nose

High Intensity. Thiol Driven. Bright and Aromatic. Passionfruit, guava and grapefruit.

### Palate

Medium Body. Medium Intensity. Dry. Round and generous. Plush mouthfeel and sustained finish. Easy.

### Food Pairing

Charcuterie.

