

NOVA SCOTIA  
**LACADIE**  
VINEYARDS

## 2023 ORANGE WINE

**Tasting Notes:** Dry with lime, honey and floral aromas. Notes of orange zest and subtle apple with a rich mouth texture and soft, integrated tannins. Held together with a backbone of our signature minerality and slight saline finish.

*Certified Organic by Pro-Cert, Certified Biocyclic Vegan by CERES*

**Geographic Region:** Estate, Gaspereau Valley, Nova Scotia

**Blend:** 100% organic estate L'Acadie Blanc, wild ferment on the skin

**Harvest:** October 6, 2023 at 17.6 Brix, 10.0 g/l Acidity

**Alcohol:** 10.0 %

**Residual Sugar:** 2 g/l dry

**Ageing:** tannins and weight from skin contact result in extended ageability to 3-4 years

**Winemaker's Notes:** Picked on October 6 and wild fermented four days on the skins. Our Estate vineyard has been certified organic since it was planted in 2005 and Orange Wine fully represents the flavours of the vineyard that we have been diligently fostering. Organic practices encourage healthy microbiology of our rocky soil, vines and grape clusters, all contributing to unique flavours from soil, varietal and wild fermentation - a truly terroir-based wine with enhanced minerality from our schist and sandstone soil and complex flavours from a partial wild ferment of our signature indigenous wild vineyard yeast *Saccharomyces paradoxus*.

**Food Pairing Suggestions:** Mild /medium and soft cheeses, pasta with cream sauce, roasted and stir-fried vegetables, caesar salad



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