

Mont Rochelle Sauvignon Blanc 2004

Clear, bright appearance understates classic freshly cut grass and capsicum aromas, framed with a delicate herbaceousness and crushed nettle, drifting through to a broad palate with a rich entry and dry lingering finish. Components knitted harmoniously together by a finely etched acidity to produce a lively refreshing wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker :

wine of origin :

analysis : alc : 13.5 % vol rs : 1.29 g/l pH : 3.23 ta : 7.04 g/l

type : White

about the harvest: Hand picked at 22,5Â° to 23Â° Balling.

in the cellar : Treated reductively from destemming. Pressed and settled at 8Â°C for 2 days. Fermented with Lalvin DV10 in stainless steel tanks at 12Â°C. Lees contact for 3 weeks post fermentation. Protein and cold stabilized.