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# 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.