



# ONDINE SAUVIGNON BLANC 2008

Sauvignon Blanc from the Darling appellation is very aromatic, due in part to the uniqueness and the location of the terrior. We set out to produce a wine which offers more focus on the structure of the palate. Although challenging this wine offers a new dimension of length and concentration of the pallet.

Description: This wine displays asparagus flavours rounded off with undertones of grass and green fig aromas. Delicate in style, the wine has both balance and complexity. High levels of organic acid lead to a mineral mid-palate. The balance of flavours and acidity, supports a savoury wine.

Style: Dry White Wine

Grape Varieties: 100% Sauvignon Blanc

Vinification: The grapes were harvested by hand, early in the morning, at 23.5°B . Cooled down to 12°C upon arrival at the cellar the juice enjoyed fourteen hours of skin contact before drawing off the juice. Fermentation was inoculated with Vin 13 which is a less aromatic yeast.

Analysis: Alc: 12.88; TA: 6.7g/l; RS: 1.2g/l; PH: 3.64

