



ORMONDE

SAUVIGNON BLANC

2006

Producing a Sauvignon Blanc with complexity, a freshness and body is what we strive for in our Ormonde range. To achieve this requires focus and dedication throughout the whole year which accumulates if and when the wine is packaged as an Ormonde range Sauvignon Blanc.

Description:

A barrel fermented wine with a distinctive asparagus flavour; clean fig and passion fruit aromas which are characteristic of the wine. The high natural acidity ensures a dimension of fullness and depth on the palate.

Style:

Fruity Dry White Wine

Grape Varieties:

100% Sauvignon Blanc

Vinification:

The grapes were picked at 24.3°B. Skin contact was done for 48 hours and the pressed juice was then settled at 6°C for 4 days. Fermentation was oxidative in used barrel and induced with Vin 7 yeast. When fermentation was complete the wine was allowed to settle on its lees for 3 months.

Analysis:

ALC: 13.76%
TA: 7.3g/l
RS: 1.4g/l
PH: 3.43