

## 2008 SAUVIGNON BLANC VQA FOUR MILE CREEK

### The Vineyard

The Sauvignon Blanc was harvested on two separate dates. The first harvest date was September 23, 2008 while the second harvest occurred on September 29, 2008. By harvesting in two phases, the grapes harvested on the earlier date contributed refreshing acidity and the grassy characteristics typical of Sauvignon Blanc. Meanwhile, the grapes harvested on the later date provided softer acidity and a rounder mouth feel while adding tropical notes to the wine.

### The Winery

Throughout the winemaking process, each batch of Sauvignon Blanc was vinified separately. Both batches of Sauvignon Blanc grapes had a few hours of skin contact to maximize extraction of flavours from the skins followed by a gentle pressing after which the juice, or must, was cold settled. The juice was then inoculated with different types of yeast that highlight the unique characteristics of Sauvignon Blanc and further work to maximize the complexity of the wine. After a long, cool fermentation in stainless steel tanks the wine underwent a short period of tank ageing prior to bottling.

### The Wine

This dry, white wine has wonderful aromas of green melon, green apples, gooseberries and a delicate herbaceous note balanced with a hint of pineapples. Crisp acidity with light body makes this a great wine to serve with asparagus dishes, crisp salads, oysters, shell fish, white fish and pesto. Drink now or age up to 3 years. Serve chilled.



Alcohol/Volume: 12.0%  
Residual Sugar: 5.9 g/L  
Sugar Code: 0

Total Acidity: 9.8 g/L  
Cases Produced: 233 cases  
Availability: Winery Only