



# VERTU VIN

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**Label:** Domaine Sainte Rose

**Appellation:** Barrel Selection Roussanne 2008

**Varietal:** Single varietal. 100% Roussanne

**Pressing Process:** In all cases the free run juice from the grapes were kept separate from the pressings.

**Tanks Used:** The juice began fermentation in a temperature controlled stainless steel tank.

**Temperature Control:** All Domaine Sainte Rose tanks have individual temperature controls. The fermentation process was managed through minor interventions to temperature control.

**Oak Maturation:** The wine completed fermentation in one-year-old French oak barrels, with daily stirring of the lees. It remained in these barrels aging for a period of ten months.

**Storage:** This wine aged in oak barrels within a temperature-controlled cellar until bottling during July 2008, and in an air-conditioned bottle store thereafter.

**Analysis:** Alcohol: 13% Vol. Total Acidity: 3.10 grams/litre H<sub>2</sub>SO<sub>4</sub>. Residual sugar: 1.8 grams/litre. Yeast used: Vin 13.

**Yields:** Roussanne, 40 hectolitres per hectare

