



VERTU VIN

Label: Domaine Sainte Rose

Appellation: Le Sirocco 2008

Varietal: Single varietal. Sauvignon Blanc

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

Tanks Used: The juice went through fermentation in temperature controlled stainless steel tanks.

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

Analysis: Alcohol: 11.5% Vol. Yeast used: QA23- Laffort Yeast. Total acidity: 4.8 grams/litre H₂S₀4. Residual sugar: 1.8 grams/litre

Yield: 60 Hl/ Hectare

