



VERTU VIN

Label: Domaine Sainte Rose

Appellation: Le Vent du Nord 2008

Varietal: Blend. 60% Roussanne 40% Chardonnay

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

Tanks Used: Stainless steel

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

Oak Maturation: Roussanne fermented in one-year-old French barrels prior to blending with the Chardonnay.

Storage: The wine was kept in temperature controlled stainless steel tanks until bottling in August 2009.

Analysis: Alcohol: 13% Vol. Yeast used: QA23- Laffort Yeast + Vin13. Total acidity: 3.82 grams/litre H₂SO₄. Residual sugar: 1.72 grams/litre

Yield: Chardonnay - 55 hectolitres per hectare, Roussanne - 50 hectolitres per hectare.

