



VERTU VIN

Label: Domaine Sainte Rose

Appellation: La Garrigue 2007

Varietal: Blend. Syrah (55%), Grenache (45%)

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

Tanks Used: A combination of stainless steel and epoxy lined concrete. The syrah component was aged in new American Oak.

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

Length of Maceration: 3 -5 days in separate tanks.

Storage: Blending of the wines took place in June and the wine was kept in temperature controlled stainless steel tanks until bottling in June 2008. The syrah component was aged in new American Oak.

Analysis: Alcohol: 14% Vol. Yeast used: NT45 South African yeast. Total acidity: 3.82 grams/litre H₂SO₄. Residual sugar: 1.95 grams/litre

Other Comments: Vin 13 yeast used

Yields: Syrah: 50HI./Ha., Grenache 30HI./Ha.

