



VERTU VIN

Label: Domaine Sainte Rose

Appellation: Le Soleil du Sud 2008

Varietal: Blend. 60% Cabernet Sauvignon. 40% Syrah

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

Tanks Used: Maceration and fermentation took place 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.

Length of Maceration: 3 Weeks in separate tanks.

Oak Maturation: Both varieties were aged separately in new and one-year-old oak barrels for a period of 10 months. The barrels were medium toast French and American oak.

Storage: This wine aged in oak barrels within a temperature-controlled chai until bottling September 09, and then stored in an air-conditioned bottle store thereafter.

Analysis: Alcohol: 13.5% Vol. Yeast used: L2323 Rhone yeast used.

Yield: Cabernet Sauvignon 50HL/Hectare. Syrah 50HL/ Hectare

