

# LE VIEUX PIN

## Sauvignon Blanc 2016

### THE WINEMAKERS NOTES


We took the decision to pick our sauvignon blanc early (mid-August) to maintain chiselled natural acidity and low alcohol levels (12%). The 2016 sauvignon blanc shows that beautiful balance of gooseberry, herbaceous and green notes while the slight tropical side of this noble grape variety pokes its head out here and there with guava and passionfruit suggestions. Bergamot orange rind notes greet you on the nose. Tart orchard fruits come later in waves. The partial skin contact before pressing, along with the use of both stainless steel, mostly neutral oak and a different élevage regime for each vessel, resulted in a complex wine that is a pleasure for both the palate and the intellect. A truly unique expression of Sauvignon Blanc that captures the spirit and sense of place of our celebrated wine region.

### RECOMMENDED FOOD PAIRING

Oysters on the half shell topped with lemon and pepper infused vodka or frisée salad dressed with lardon and a soft boiled quail's egg are some of our favorites.

### THE DETAILS

GRAPES IN BLEND:	100% Sauvignon Blanc
GROWN:	Dead Man Lake, Wapogaw West Bench, Golden Mile
VINEYARD:	Deadman, Luseno and La Feuille d'Or
AGE OF VINES:	4 to 15 years, mostly in mid-teens
SOIL ORIGIN:	Morainial and fluvial origin
SOIL TYPE:	Mostly clay, gravel and schist
YIELD:	4.7 tons/acre
PRODUCTION SIZE:	642 cases
ALCOHOL:	12%
SWEETNESS:	Bone dry
AGING:	4.5 months: 71% stainless steel, 29% French oak/8% new oak

	
VINTAGE	2016
GROWN	Dead Man Lake, Wapogaw West Bench, Golden Mile
TONS PER ACRE	4.7
AGING	4.5 months: 71% stainless steel, 29% French oak/8% new oak
BATONNAGE	twice a week in the first 3 months, once a week after that
PRODUCTION	642 cases