



LE VIEUX PIN

Sauvignon Blanc 2018

2018 was a rare year of achieving both above average quantity and quality for Sauvignon Blanc. Yields were very low, mildew attack took yields down even further and contributed to a more opulent wine that gravitates more toward the new world. The 2017 Sauvignon Blanc still manages to show that beautiful balance of the green tart notes, mingling with citrus zest and mineral as well as those delicious tropical flavours like guava and papaya. 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 favourites.

GRAPES IN BLEND:	100% Sauvignon Blanc
GROWN:	Osoyoos Lake District and The Golden Mile
VINEYARD:	Lumeno and La Feuille d'Or
SOIL ORIGIN:	Morainal and fluvial origin
SOIL TYPE:	Mostly clay, gravel and schist
AGE OF VINES:	Mostly in mid-teens
YIELD:	Average of 5 tons/acre
PRODUCTION:	532 cases
ALCOHOL:	12.5%
SWEETNESS	Bone Dry
AGING:	4 months on the lees
BATTONAGE:	Twice a week in the first 2 months, then once a week after

LE VIEUX PIN WINERY

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