

Domaine Georges Michel 2005 Sauvignon Blanc

WINEMAKING TEAM:

Dynamic blend of Old & New World winemakers, Guy Brac de la Perrière, owner and winemaker of Château des Péthières and consultant winemaker for Château de Grandmont along with Peter Saunders and Swan Michel.



VINEYARDS

All vineyards are north-south facing
Soil is stoney and free-draining
Viticultural consultant, Daniel Le Brun
Vintage yield was 3 to 4 tons per acre
Rua 1 clone

VINTNER'S NOTES:

Harvested mid April 2005 at 23 brix
Alcohol 13.5%
Residual sugar 3g/L
pH 3.25
4000 cases produced
Cellar potential of 2 years

FERMENTATION:

In stainless steel tanks with refrigeration
3 months lees aging before bottling

TASTING NOTES:

A style reminiscent of our gold medal winning '99 Sauvignon Blanc, and using grapes selected only from



the Rapaura region this excellent wine perpetuates a winning tradition. A typical Marlborough Sauvignon that showcases tropical fruit aromas of pineapple, passionfruit and grapefruit with subtle herbaceous flavours. The dry, lingering palate springs to life with zingy and zestful characteristics synonymous with the Marlborough region.

SERVING SUGGESTIONS:

12°C-15°C. This wine is best enjoyed in its youth or will develop added complexity with time. Wine will pair nicely with seafood, grilled chicken or pork or vegetarian dishes or, simply, on its own



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