

## Domaine Georges Michel 2006 Sauvignon Blanc

### WINEMAKING TEAM:

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

### 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 2006 at 23 brix  
Alcohol 13.5%  
Residual sugar 2g/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

