



PILOT
THE
BY
ALPHA DOMUS

SAUVIGNON BLANC 2008

DESCRIPTION

Careful processing of the fruit allows the delicate varietal expression to be preserved. Using a variety of yeast strains enables us to ameliorate the characters of the variety and produce lifted fermentation aromas. Kept on gross lees for 3 months, weekly stirring added mouthfeel and richness to the palate. The various tanks were blended and lightly fined prior to bottling in mid August.

AROMA

Pear, kaffir lime and lifted floral notes with some riper tropical aromas.

PALATE

A crisp palate with lime, passionfruit and riper tropical fruit flavours. Some time on yeast lees has added weight and richness to the palate.

CELLARING

The vibrant varietal characters of this wine may be enjoyed while the wine is young, however some cellaring will result in a more rounded, complex wine.

FOOD

Perfect with summer salads, seafood, white meat dishes and other light dishes.

ANALYSIS AT BOTTLING

Alcohol.....13%

pH3.11

Titrateable Acid6.90 g/l

RS.....1.0 g/l

Harvest Dates: 11 and 15 March 2008

Brix at harvest: 20.2 – 22.4

Bottling Date: 14 August 2008

Variety: 90% Sauvignon Blanc, 10% Semillon