



## SAUVIGNON BLANC 2010

SANDHILL ESTATE VINEYARD



### GROWING CONDITIONS

A later than usual bud break and slightly cooler temperatures greeted the 2010 growing season. Once summer finally arrived in mid-July, four weeks of fabulous heat and sunshine filled the "valley". This wonderful weather lasted until mid-August, and through the important beginning stage of ripening called 'veraison'. A gift from above came in late September with a spell of great weather, and October was drier than usual, which assisted in ending the vintage on a high note. The grapes were left hanging about two weeks longer than usual to allow for complete ripeness. Although grape tonnage was down, this enhanced the concentration of flavours. The last day of harvest, November 8, arrived with great promise for fresh and vibrant whites, and fruit-forward reds.

### WINEMAKING

- Hand-harvested on September 30, 2010
- Whole cluster pressed with minimal skin contact
- Special selected yeast used to enhance varietal characteristics
- Stainless steel fermentation

### FLAVOUR PROFILE

- Clear and bright with an aroma that is nicely balanced between tropical fruit notes of kiwi and pineapple, the classic notes of grapefruit, gooseberry, herbs and sweet grass, and a mingling of lemon drops, Bartlett pear and peach.
- This refreshing medium-bodied wine has exciting flavours of tangerine, sweet limes, green apple, lemon grass and grapefruit.
- Zippy, invigorating notes of lemon, lime and tangerine linger on the finish.
- A fabulous spring and summer sipper or pair with bruschetta topped with fresh garden tomatoes, basil and crumbled goat cheese, light summer salads, cool refreshing gazpacho, basil pesto on pasta or chicken, and halibut with a corn, cucumber and tomato relish.

### WINE ANALYSIS

Alcohol	13.5%	Release Date	March 2011
Dryness Code	0	Cases Produced	937
Sugar	2.5 g/litre	CSPC#	587048
TA	8.3 g/litre	PID#	1069145
Cellaring	Enjoy now	BC Retail	\$18.99

### WINEMAKER NOTES

*"Careful quality oriented pressing and relatively warm fermentation (16 to 18°C) helped develop this vibrant wine. Bottling this wine under screw cap just 3 months after harvest captured the ripe tropical fruit notes offered by the excellent 2010 vintage, along with the vibrant freshness of lemon grass and herbs that is the mark of excellent Sauvignon Blanc from the Sandhill Estate Vineyard"* -Howard Soon, Winemaker

## A TRUE EXPRESSION OF THE VINEYARD

WWW.SANDHILLWINES.CA  
1125 RICHTER STREET KELOWNA, BC CANADA V1Y 2K6 T250-762-3332 F250-762-2999  
1000-1200 WEST 73<sup>RD</sup> AVENUE VANCOUVER, BC CANADA V6P 6G5 T604-267-9463 F604-264-6810  
VQA OKANAGAN VALLEY VQA