

2008 Sauvignon Blanc



Appellation: Niagara Escarpment

Varietal: 100% Sauvignon Blanc

Alcohol Percent: 12.0%

LCBO Sugar Code: 0

Residual Sugar g/L: 4.9 g/L

Brix at Harvest: 20.5 °Bx

Total Acid g/L: 7.05 g/L

Cases Produced: 1824

Drinking Through: Now - 2012

Oak Treatment: None

Service Temp.: 10 - 12 °C

Bottle Size(s): 750ml

Decanting: No

Description:

This beautifully structured wine that somehow bridges the gap between Sancerre and New Zealand is certainly displaying an inner greatness. The tension of marrying these two regional views is this wine's true strength. A wonderful rumbling complexity reminiscent of a wine from the Loire Valley is expertly overlaid with the zip and angularity of a Marlborough fruit bomb.