

KAITUI Sauvignon Blanc 2017




Producer

The estate in Palatine was established in 1994 by the Schneider family in Ellerstadt. Today Markus Schneider cultivates 90 hectares and established his wines worldwide.

Vintage report

At the night of April 20, Mother Nature showed off who the real "boss in the ring" is and drastically reduced the young shoots in all the plots. After all, they weren't attached from summer storms or hail. Picking started at the end of August with the first Sauvignon Blanc berries and finished the harvest after exactly 35 days. One of the shortest harvest periods, after 50 years.

Characteristics

-  exotic fruits, spicy note
-  full-bodied, aromas of freshly-mown grass, lemongrass, stony mineral notes, soft acidity and minerality
-  grilled fish, seafood, sushi, poultry, salad

Facts

Grape Variety	Sauvignon Blanc
Terroir	limestone soil with good drainage, sun-exposed location
Appellation	Palatinate
Vinifikation	Gentle pressing with 4-10hour maceration. Without fining, fermentation in stainless steel.

Alcohol	Residual Sugar	Acidity
12 %vol	3.6 g/l	7.5 g/l

