

## KAITUI Sauvignon Blanc 2018




### 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

Compared to 2017, vintage 2018 was a moderate year and a major challenge for the harvest team in the vineyards and in the cellar. During the night of July 5th, they got a big summer storm and most of the berries (approx. 20%) were damaged. With the following hot and dry temperatures, the damaged berries dried and they had a wonderful summer season. After the long and very hot summer and perfect precondition picking started on September the 1st with Sauvignon Blanc and finished the harvest on the second weekend of October. The ripeness exceeded our expectations, topping the 2017 vintage with very aromatic juice.

### 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	3.3 g/l	7.3 g/l

### Award

90 points Falstaff



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