

KAITUI Sauvignon Blanc 2020

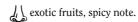
Producer

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

Vintage report

2020 – the top vintage! As we can see backwards the latest vintages, the growth conditions changing year by year. A major challenge for me and my team in the vineyards and in the cellar. The vegetation started with mild temperatures and no frost, a perfect vegetation started a bit earlier than usual. We had a wonderful summer season. We weren't attached from summer storms. After the long summer and perfect pre-condition we started picking end of August with the first Sauvignon Blanc berries and finished the harvest after exactly 40 days. The ripeness exceeded our expectations; they topped the two best vintages 2003 and 2015. The first conclusion to say: One of the best vintages so far – but with a few less white wine cases...

Characteristics



\$\iff \text{full-bodied, aromas of freshly mown grass, lemongrass, stony mineral notes, soft acidity and minerality.}

 $\ensuremath{{\mbox{\sc p}}}$ grilled fish, seafood, sushi, poultry, salad.

Facts

Grape Variety Sauvignon Blanc

Terroir calcareous soil with good drainage, sun-exposed site

Appellation Palatinate

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fermentation in stainless steel.

Alcohol	Residual Sugar	Acidity
12 %vol	2.2 g/l	7.1 g/l

Art.No. MS3-20



SCHNEIDER