



## KAITUI Sauvignon Blanc 2020


### 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

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

 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	calcareous soil with good drainage, sun-exposed site	
Appellation	Palatinate	
Vinifikation	soft pressing with maceration for 4-10 hours. Without fining, fermentation in stainless steel.	

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