



DALTON WINERY
SAUVIGNON BLANC RESERVE



THE VINEYARDS:

These grapes for this wine came from the vineyards of Kerem Ben Zimra, located in Ramat Dalton in the highlands of the Upper Galilee. Ramat Dalton is a basalt plateau at altitude of 850 meters above sea level, and benefit from a constant breeze to maintain a cool climate. The vineyards were maintained to provide as much shade for the grapes as possible with little to no direct sunlight hitting the grapes.

WINEMAKING:

The grapes were picked in two lots (the first before the fruit had fully ripened in order to capture the aromatic nature of the Sauvignon Blanc and the second to bolster the sugar content) at the beginning of August. Close proximity to the winery allowed for immediate crushing and chilling. Only the free run juice was used to make this wine.

After crushing the juice was allowed some skin contact to extract further flavour. Reductive handling of the must was encouraged and fermentation took place in stainless steel tanks. After fermentation the wine was allowed to sit on light lees for several months, improving its body and mouth feel.

ANALYSIS OF THE WINE:

Alcohol:	13%
Total Acid:	7.0 g/l
pH:	3.2

TASTING NOTES:

This is a crisp fruity wine with a medium body and long palate. It is a wine that is characterized by tropical fruit characters of grapefruit and pineapples.

SUGGESTED SERVING TEMPERATURE:

8-10° Celsius

SERVING SUGGESTIONS:

Sauvignon Blanc is a good accompaniment to baked fish dishes, grilled tuna, veal and grilled chicken.

Dalton Winery Ltd.

Offices: 23 Tuval St, Ramat Gan 52521 Israel Tel: 972 3 751 8922 Fax: 972 3 751 9305
Winery: Dalton Industrial Park, Merom Hagalil 13810 Israel Tel: 972 6 698 7683 Fax: 972 6 698 7684

Email: info@dalton-winery.com Web: www.dalton-winery.com