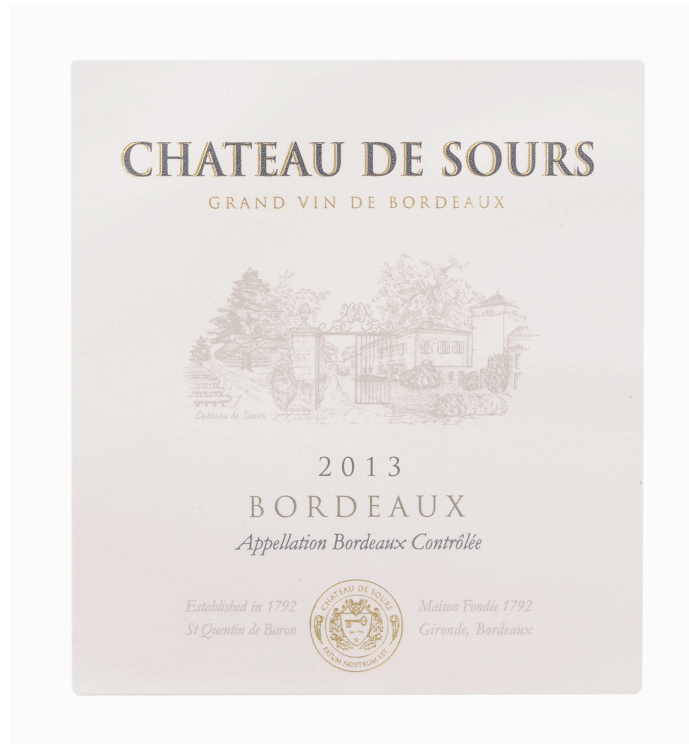


CHATEAU DE SOURS

Bordeaux Blanc 2013



TASTING NOTES

Chateau de Sours Blanc 2012 is made from 85% Sauvignon Blanc, 10% Semillon and 5% Sauvignon Gris from our older vines and the fruit for this wine was picked in mid to late September in fine weather and in good cool early morning conditions. This has produced a wonderfully fresh wine of a pale green almost silver colour with enticing aromas of lime, pineapple, white peaches, liquorice and intense smoky and mineral notes from the limestone plateau. On the palate there is a crispy attack of well-balanced acidity with nicely integrated oak textured roundness and a touch of vanilla to balance the lemony freshness and a long dry finish. Drink this wine from 2014 until 2017.

TECHNICAL DETAILS

VINEYARD:	5 hectares
GRAPE VARIETY:	85% Sauvignon Blanc, 10% Semillon and 5% Sauvignon Gris
HARVESTING:	Mid to late September by hand
WINEMAKING & AGEING:	20% in new, 30% in 2 nd and 50% 3 rd year French Oak barrels. Still on lees during fermentation with daily batonnage for 2 weeks and then weekly until blending and bottling.
ALCOHOL BY VOLUME:	12.5%vol
RESIDUAL SUGAR:	2.0 g/l
PRODUCTION:	22,000 bottles