



FRATELLI
VINEYARDS



J'NOON White

Variety: Chardonnay 60% Sauvignon Blanc 40%

Vintage: 2017

Production Information

Vineyard: Plot G Chardonnay and Sauvignon Blanc, Garwar

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: Mother rock, Alkaline, sandy N-S exposure

Cultivation Technique: VSP – Vertical Sprouting Process

Plants per Hectare (1Ha = 2.5 acres) 4000

Harvest technique: Hand picked from 8 am / 6 pm

Yield/Ha: 6 tons

Total Production: 2,400 bottles

Fermentation protocol

Fermentation method: Fermented at 18-20° C, in stainless steel tanks for 10-15 days and aged for 12 months in French oak barrels and stainless steel tanks.

Wine analysis

Alcohol: 13.5

Total Acidity: 7.0

pH: 3.22

Tasting notes

Combines green apple, white pear and stone fruit flavours of Chardonnay with fresh, vibrant lime, lemongrass, white pepper, jasmine and herbaceous fruit flavours of Sauvignon Blanc. This white wine places our palate between Pouilly-Fuisse and the white wines of the Northern Rhône Valley.