



## CRONIER WINES: SAUVIGNON BLANC

### CRONIER WINES: 长相思

#### VITICULTURE: 葡萄种植方式:

The grapes for this wine came from a 8 year old Sauvignon Blanc block planted in rich well drained Swartland / Glenrosa soil types.

这款酒采用的葡萄来自8岁的长相思葡萄藤，全部种植在肥沃和排水效果良好的黑地 / 格兰罗沙 (Glenrosa) 土壤上。

#### WINEMAKING: 酿酒过程:

Sauvignon Blanc grapes are harvested at low, early morning temperatures and brought directly to the cellar. At the cellar the grapes are destemmed and crushed and skin contact is allowed for a few hours. The grapes are then pressed for juice extraction, and the free run juice kept separate. The Sauvignon Blanc juice is allowed to settle for two days before the clear juice is racked and inoculated with a yeast culture to start fermentation.

我们在清晨低温时采摘长相思葡萄，然后直接输送到酒窖。葡萄会先去梗和压碎，之后会有数小时的果皮接触。接着压榨果汁，流出的果汁会保持与果渣分开。清彻的长相思果汁在静置两天后才进行换桶分离及注入酵母发酵。

Fermentation takes place at 13°C for approximately 14 days. After fermentation, the Wine is allowed to undergo prolonged lees contact to ensure fullness and complexity on the palate.

葡萄酒在摄氏13度下发酵约14天。发酵后，葡萄酒会长时间与酒泥接触，以确保口感丰满和复杂。

#### TASTING: 品评:

Full ripe for gooseberry, pear and litchi flavours and slightly greener for the distinctive asparagus nose that carries through to the palate.

这款酒带有完全成熟的醋栗、梨和荔枝味道，以及稍微突出的独特芦笋香味。

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