

FIVE STONES

VINEYARDS

DVSG 2016 WHITE BLEND

DvsG White 2016 is a blend of 65% Gewürztraminer and 35% Sauvignon Blanc grapes created after separate fermentation of each variety. It has an aromatic texture of rosewater with herbal hints, gentle tropical fruit flavors, crisp acidity and a pleasant finish.

VINEYARDS AND VINIFICATION

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| Growing region: | Judean Hills |
| Soil types: | Clay and Chalk |
| Age of vines: | 8 – 12 years |
| Total Vineyard area: | 3 ha |
| Yield per hectare: | 8 t/ha |
| Trellised: | Extended 5 wire Perold |
| Irrigation: | Supplementary |
| Harvest date: | 2nd week in August - 4th week in August 2016 |
| Degree balling at harvest: | Early morning hand harvested, 24–25°B |
| Vinification: | After separation, destemming and pressing and the must was clarified for 24 hours. Yeast was added and the wine fermented in stainless steel tanks at a temperature of 12°C. |
| Barrel maturation: | Un-oaked |
| Optimum drinking time: | 2017-2019 |
| Winemaker: | <i>Sasson Ben-Aharon</i> WINEMAKER |

ANALYSIS

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|---------|-----------|----|---------|
| Alcohol | 13.5% vol | TA | 6.0 g/ℓ |
| Sugar | 2.8 g/ℓ | pH | 3.42 |

