

# FIVE STONES

## VINEYARDS

### NOBILITY 215a 2016 WHITE

Nobility White was made from 95% Chardonnay grapes that underwent gentle crushing and eight months of fermentation in French oak barrels. It was then clarified with the addition of 5% Sauvignon Blanc. A complex wine with a long finish.

#### VINEYARDS AND VINIFICATION

|                            |   |
|----------------------------|---|
| Growing region:            | Judean Hills  |
| Soil types:                | Clay and Chalk  |
| Age of vines:              | 10 – 12 years   |
| Total Vineyard area:       | 3 ha  |
| Yield per hectare:         | 8 t/ha  |
| Trellised:                 | Extended 5 wire Perold  |
| Irrigation:                | Supplementary   |
| Harvest date:              | 3rd week in August - 1st week in September 2016   |
| Degree balling at harvest: | Early morning hand harvested, 25–26°B   |
| Vinification:              | After separation, destemming and crushing, the must was clarified for 24 hours. Yeast was added and the wine start fermentation in stainless steel tanks at a temperature of 12°C.  |
| Barrel maturation:         | After destemming, crushing and pressing the grapes, the must was clarified for 24 hours. Then the yeast was added and after 24 hours the wine was transferred to 225ℓ tight grain barrels from Bourgogne region for 8 months of fermentation and aging with bâtonnage for the first 3 months. |
| Optimum drinking time:     | 2017-2020   |
| Winemaker:                 | Sasson Ben-Aharon<br>WINEMAKER <i>Sasson Ben Aharon</i>   |

#### ANALYSIS

|         |           |    |         |
|---------|-----------|----|---------|
| Alcohol | 14.5% vol | TA | 6.1 g/ℓ |
| Sugar   | 2.5 g/ℓ   | pH | 3.55    |

