



COLLES

SAUVIGNON BLANC 2017

ABV:	13.5 %
Acidity:	6.35 g/l
Residual sugar:	1.7 g/l
PH value:	3.19
Drinking window:	2019 to 2028
Vine age:	12 years
Type of closure:	cork
Harvest date:	13.9.2017
Bottling date:	5.5.2019
Bottle sizes:	750 ml, 1.5 l and 3 l



Brilliant light yellow with green reflection. Kiwi and cold smoke at the beginning. Nectarines and white currants follow, after given some time in the glass. Very complex. The wine plays with its finesse and switches between flavours, evoked by the colours yellow and green. Very elegantly structured body. A hint of extract sweetness. Animating acidity with a juicy aftertaste.

Thomas Schabl, Diploma sommelier

Special features of the terroir

The south-facing Colles site has the steepest terraces of all our sites. The sparse topsoil means that the vines root almost directly into the clay marl (opok). In order to root solidly in the hard ground, we placed the Sauvignon Blanc vines in holes about 50 centimetres deep. We created these holes using earth drills and filled them with nutrient-rich organic humus.



dense foliage with small leaves; small, compact, cylindrical clusters; intense, spicy flavour



limy clay marl (opok)



350 to 400 m above sea level



south-facing basins



spontaneous fermentation, twelve months maturation in large used wooden barrels, followed by six months maturation in steel tanks, no finings added, unfiltered



a versatile accompaniment: goes well with freshwater fish, asparagus, mushroom dishes and risotto



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SAUVIGNON BLANC 2016

- ABV: **14,0%**
- Acidity: **6,14 g/l**
- Residual sugar: **5,0 g/l**
- Drinking window: **2018 to 2027**
- Vine age: **11 years**
- Type of closure: **cork**
- Harvest date: **7.9.2016**
- Bottling date: **2.4.2018**
- Bottle sizes: **750 ml, 1,5 l and 3 l**

Herbal through and through. The cool aromas are accompanied by lemon peel and green olives, whitecurrants and meadow herbs. Earthy and minerally on the palate. Long finish.

Arno Bergler, WeinErleben

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