

# UNSWORTH

## VINEYARDS

### 2022 SAUVIGNETTE

Sauvignette has wonderful grapefruit aromas on the nose, the palate is dry and bright with density on the mid-palate. This unique grape is right at home on Vancouver Island.



WINEMAKER:

SEASON	DEGREE DAYS: 1126
	HARVEST DATE: Early October
VINEYARD	REGION (BC VQA): Vancouver Island
	VARIETY: Sauvignette
	CLONES: N/A
VINIFICATION	FRUIT HANDLING: whole cluster pressed
	FERMENTATION: neutral french oak
	MATURATION: 6 months in neutral french oak
	CLOSURE: Cork
TECH INFO	ALCOHOL PERCENTAGE: 12.9%
	pH: 3.39
	TITRITABLE ACIDITY: 5.89 g/l
	RESIDUAL SUGAR: 1.85 g/l
	FREE SO <sub>2</sub> : 33 mg/l
	TOTAL SO <sub>2</sub> : 103 mg/l



2022 SAUVIGNETTE  
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