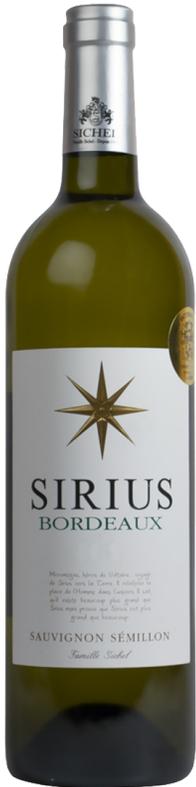

BORDEAUX BLANC

Elegant as ever; brilliant and generous.



Vintage: 2015
Producer: Maison Sichel
Sirius
Country: Bordeaux, France
Composition:
Sémillon and Sauvignon

WINEMAKER NOTES:

Created in 1985 by Peter Sichel to prove that it was possible to apply the same meticulous care and methods as for the Grands Crus Classés of Bordeaux to less prestigious terroirs to obtain a fine, expressive, fresh and fruity wine at an affordable price. Peter Sichel chose to illustrate the label with the Dog Star, Sirius, after the brightest star in the solar system.

TASTING NOTES:

Expressive bouquet of mineral and toasted notes, ending with the tropical fruit notes of the Sauvignon. The palate is ample and delicately textured with mango and pineapple notes, and a lingering finish.

VINEYARD:

The grapes are carefully selected before being fermented and aged in oak in exactly the same way as the Grands Crus Classés of Graves and Pessac-Léognan. Sirius White is situated at the high end of the Bordeaux category; Sémillon is the principal grape variety, bringing the lushness of tropical fruit to the more tangy Sauvignon. A discreet, pared-down label for a modern chic, wine, equally ideal for trendy bistros or gourmet restaurants. Also exists in Red and Rosé.

VINIFICATION:

Harvesting is done by machine, once the grapes have reached optimum maturity. The Sémillons are pressed immediately, while the Sauvignons go through skin-maceration. All pre-fermentation processes are carried out under inert gas to protect the berries and the musts from oxidation. Once the musts have been cleaned (each variety is vinified separately), they are fermented in new oak barrels and then left on full lees, which are stirred 2 or 3 times a week. Regular tasting determines the moment when the wines are racked off to eliminate the heavy deposit. Racking complete, the wines go into barrel for a further 2 or 3 months. During this period, (fine) lees stirring is done once a week to add richness and complexity. Blending takes place in vat to achieve a balanced, aromatic, white wine. Before bottling, the final Sirius blend is fined and chilled down to stabilise it and prevent any formation of deposit.

VITICULTURE:

The vineyards, on mainly clay-limestone soils, are located along the banks of the Garonne river.

Bottle Size: 750 mL

UPC Number: 088156017424



FOR MORE INFORMATION VISIT: KINDREDVINES.COM

