



Hainle Vineyards - 2008 Hainle Sauvignon Blanc

2008 Late Harvest Sauvignon Blanc Okanagan Valley



Dessert Wine Notes: Hainle Sauvignon Blanc 2008 Late Harvest
Winemaker Walter Huber

This Hainle Sauvignon Blanc 2008 Late Harvest is made from the Deep Creek Wine Estate Vineyards graes. It is 13.5% alc/vol. with a light body and a very pale yellow color. The aroma is that of mild pineapple and honeydew, as well a combination of the typical Sauvignon Blanc range of aromas. This all comes together in a wine smells like a perfume version of a Sauvignon Blanc.

Winemakers tasting notes (from his personal tasting book)

The taste is pleasantly semi-sweet, with good solid acidity. This is my first time making a Late Harvest Sauvignon Blanc because they are kind of rare and it takes a perfect year to do so. I was surprised that it was definitely recognizable as a Sauvignon Blanc. Like the aroma, the taste has all the unique Sauvignon Blanc characteristics like fresh fruit and a nice crisp quality from the high acidity, that often get lost in dessert wines. The most identifiable fruit flavors were pear, pineapple, hints of honeydew, and some woody notes. So imagine a Sauvignon Blanc increased several fold in flavor to give it an intensity that goes well in a dessert wine, and the crisp acidity well balanced by the bit of extra sweetness. It is a light but nicely flavored wine with a bright fresh fruit taste, enough bite to liven it up, and just sweet enough that you know it's a dessert wine. I found it very similar to an ice wine, although a lot less sweet and intense, and after doing some research I found out why. This wine should definitely be drunk well chilled.

Deep Creek Wine Estate in the Okanagan Valley enjoys cool ripening periods with a moderating effect from the Trepanier Creek, located just a few miles away. The soils are very deep gravel, sandy and low vigour. These soil climate conditions are ideal for Sauvignon Blanc. The Sauvignon Blanc vines are primarily Davis Clone #2, which were planted in 2000

Harvest	November 19 2008
Avg.sugar	26.5 brix
Bottling	May 31 2010
Cases	220
Alc/Vol	13.5 %
Residual sugar	2.0 g/l
Acid	6.5 g/l
Cellar Potential	10 years