



2023 Suhru Wines Sauvignon Blanc

North Fork of Long Island

Wine Specs

Blend: 100% Sauvignon Blanc

Harvest Date: September 2023

Malolactic Fermentation: 0%

Maturation: 4m stainless steel

Bottling: April 2024

Alc/Vol: 11.9%

Acidity: 6.3 g/L

pH: 3.12

RS: 0 g/L



Wine Specs

Fermented entirely in stainless steel tanks, our Sauvignon Blanc has a lively fruitiness with gooseberry, hints of lime, quince, and grapefruit rind aromas that flow onto the palate. Fresh and bright with a nice richness of flavor of the palate, this wine has a lingering grapefruit characteristics on the finish and crisp acidity, all showcasing the distinctive characteristics of the varietal.

Winemaker's Notes

De-stemmed and crushed upon arrival to the winery to allow for more fruit extraction from the grapes. The juice was then fermented in Stainless Steel tanks and spent 3 months sur lie post-fermentation. 291 cases made.



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