



# ARROGANT FROG

## Ribet White Sauvignon Blanc 2023



Category:	WINE		
Style:	WHITE WINE		
Variety:	SAUVIGNON BLANC		
Region:	LANGUEDOC		
Vintage:	2023		
Volume:	750ml		
Vineyard:	Clay-limestone, depp, cool soils. The vines are 11-23 years old and the vineyards are managed with total respect to the environment.		
Vinification:	Grapes are destemmed and undergo a cool maceration without skin contact. Pneumatic pressing of only free run juice is used. The wine is racked for clarification, followed by a cool fermentation for 18 days. During the process the wine is protected from oxygen contact with the use of nitrogen gas. The wine rests for two months on its lees in stainless steel vats for added complexity. Aged in stainless for six months.		
Appearance:	Bright lemon colour.		
Palate:	Complex and fresh with aromas of grapefruit, gooseberry and herbaceous notes and a hint of smokiness. Fruity and lively with great balance.		
Technical Analysis:			
Alcohol:	12.00%	Packaging:	6 x 750ml
Hancocks Product:	44007		