



**LOCATION:**  
Georgia (country)  
> Kakheti > Eniseli

**VARIETY:**  
Saperavi

**WINEMAKER:**  
Mamuka Khurtsidze



## SCIENCE

ABV: 14.1%  
SUGARS: 3.3 g/L  
TOTAL SO<sub>2</sub>: 38 ppm  
TOTAL ACIDITY: 4.9 g/L

# Nine Oaks Saperavi

## EXPERIENCE

**NAME:** The name of this grape, saperavi, is the Georgian word for dye. Very appropriate for this dark fruited grape.

**CHARACTER:** A deep purple hue, signifying body and power. Aromatics of black fruits like currant, blackberry, and plum balance with savory, peppery notes and dry earth. A full bodied, dry wine that is dense and satisfying with relaxed tannins.

**ENJOY WITH:** Saperavi pairs with rich roasted meats, mildly spiced foods, and hard cheeses; hearty soul foods and Chinese beef dishes.

**BEST RESULTS:** Serve 60-65° F. Enjoy 20 to 40 minutes after decanting.

## EXPRESSION

**FERMENTATION & EXTRACTION:** Destemmed, naturally fermented without additional yeast, the grapes are left to macerate and ferment with their skins for up to 28 days in large 5600 liter Qvevri at a steady temperature of 72° F. Qvevri are handmade clay pots buried under ground.

**ELEVAGE:** After maceration, the wine is racked into a combination of Qvevri and steel tanks. During aging, the wine is transferred twice more, every few months, to naturally separate the lees from the wine. With each racking some of the wine is moved into steel tanks and the rest moved to Qvevri. After 9 months, wine is moved to tank and bottled before the next year's harvest begins.

**FINING & FILTERING:** No fining, cold stabilized, vegan.

**SULFUR:** A small amount of sulfur (about 5 ppm) is added after fermentation before the first racking. Added before bottling only when needed.

## SOURCE

**FARMING:** Practicing organic farming with wild grasses growing in the vineyards. Ozonated water treatments (O<sub>3</sub>) minimize the need for copper and sulfur, protecting the vines and limiting the use of Bordeaux mixture which only happens between April and August. Only organic fertilizers.

**LAND:** 8 hectares planted. Located at 1,300 feet a.s.l in the Kindzmarauli subzone bordered by the Alazani river to the south and the Great Caucasus Mountains to the north and west. Alluvial soils of sandy loam mixed with red calcareous clays high in iron, called "Cinnamonic."

**VINE:** Young vines planted in 2012, single cordon trellising.

**HARVEST AND PRODUCTION:** All estate, hand-harvested and sorted fruit, less than 700 cases produced.

