

KIR-YIANNI SAMAROPETRA 2003

GENERAL

Name of Wine	Samaropetra
Name of Producer	Kir-Yianni
Name of Winemaker	Yiannis Boutaris
Vintage	2003
Grape varieties (in %)	Roditis (75%), Sauvignon Blanc (20%), Gewurztraminer (5%)
Size (in cl)	75

LOCATION

Name of vineyard	Samaropetra
Region (Peloponnese, Macedonia...)	Macedonia (Northwestern Greece)
Sub-Region	Amindeo
Legal appellation	Vin de Pays de Florina
Type of soil / sub-soil	sandy loam

HARVEST

Yield (in hl/ha)	50Hl/Ha
Grape selection / Green harvest	no
Brix at harvest (in Brix)	22
Comments on harvest (picked by hand? Selection table?)	hand-picked and sorted through a selection table to discard grapes of lesser quality

VINIFICATION

Pre-fermentation maceration (if yes, how long and at what temperature?)	Yes, at 10 degrees Celsius for 12 hours using dry ice
Fermentation vessel (in oak or stainless steel)	Stainless steel
Fermentation (in days + temperature)	20 days at 12-16 degrees Celsius
Post-fermentation maceration (if yes, how long and at what temperature?)	No
Malolactic fermentation (Yes/No?)	Yes, in some of the batches of the blend
Lees stirring / Lees contact (in hours/days)	Yes, with mechanical stirring in the tank
Filtered? (Yes/No)	Yes
Blending (before / after fermentation or ageing?)	Blend in two stages --one prior to ageing right after fermentation and one after ageing prior to bottling
Comments on fermentation	Low fermentation rate and inoculation with selected yeast strains for aromatic highlights

AGEING

In oak barrels or stainless steel?	no ageing
If in oak, what type of Oak (French, American)	n/a
Age of oak barrels	n/a
Number of months in oak?	n/a
Comments on ageing/ageing potential	fresh style to be consumed young. No ageing potential. Shelf life of two years

OTHERS

Date bottled	January to March 2004
Release Date	February 1, 2004
Number of bottles produced	100,000
Alcohol Content (in %)	12.2
Wine pH	3.26
Total Acidity (in grams)	6.1
Residual sugar (for sweet wines)	2
Awards	
Tastng note	light white with hints of green and silver. tropical fruit, grapefruit, white flowers. crisp, light, and fruity
Other comments	The combination of the cool lake microclimate and soil composition gives rise to rich taste and complex aromas. The originality of the blend stands out consistently despite vintage variations.