

2014 Shumi Tsinandali

Kakheti, Georgia

The word Shumi means genuine, undiluted wine. The logo of the winery is a griffin ("Phaskunji" in Georgian mythology). Legend has it that the griffin brought the very first bunch of grapes to the people and it was from these grapes that people started growing vines on earth. Shumi grows grapes in and around Tsinandali on the right bank of the Alazani river where the winery is located. The winery was built in 2001. Shumi is situated on the right bank of the Alazani River, within the Tsinandali appellation. This is Georgia's most important zone for white wines. The soils here are deeper producing sweeter, softer, more rounded wines.

VINEYARDS

The mixed soils are composed of alluvial, loam and brown forest soil. Wine is made only from their own fruit grown in unique micro-zones, famous for their geographical locations, climate, and wine-making history. They are located in Khvanchkara and Martvili in West Georgia; Tsinandali, Akhmeta, Gurjaani, Akhasheni, Kindzmarauli, Napareuli, Kvareli, Mukuzani and Ikalto in East Georgia.

WINE MAKING

The wines are straight forward varietal expressions of native varieties. Distinctive, but accessible. A vine museum of 294 unique and 93 foreign varieties are co-planted and studied to preserve Georgia's rich genetic pool. From this vineyard Zigu a semi sweet wine fortified with Chacha (grappa) distilled by Shumi. There is possibly no wine on Earth with more varieties of grapes in it!



NOTES & PAIRINGS

This wine is a blend of 85% Rkatsiteli and 15% Mtsvane from the Tsinandali micro zone in the Kakheti wine district. Fermented in oak barrels, this light straw colored wine has strongly expressed citrus and newly roasted tobacco tones, harmoniously combined with the aroma of oak.

ANALYTICS & PRONUNCIATION

PRODUCER: Shumi

APPELLATION: Kakheti

VINTAGE: 2014

GRAPE COMPOSITION: 85% Rkatsiteli and 15% Mtsvane

CLIMATE: moderately humid with hot summers and cold winters

SOILS: loess, rich in calcium carbonate; sand, clay, loose rocks

EXPOSURE: right bank of Alazani river

MACERATION & AGING: Oak

ALCOHOL: 12.5%

RESIDUAL SUGAR: 1.23 g/l

ACIDITY: 5.1 g/l



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