

# SAUVIGNON BLANC 2010

**VINTAGE** A relatively wet and cold winter ensured that the vines experienced a complete winter which ensured sufficient reserves to meet the impending spring growth. Canopy growth was generally vigorous due to abundant soil moisture. Leaf removal in the fruiting zone ensured that the developing grapes were exposed to sufficient sunlight to encourage the development of varietal flavour. Inclement weather during flowering was responsible for uneven berry development and consequently ripening. This was offset to some extent by harvesting the grapes at a later than usual date. Lower yields (down 30% from the previous year) also contributed to a greater uniformity of berry ripeness at harvest.

**HARVEST** 10.7 Tons of grapes were harvested from the lower blocks (200 meters ASL) between 22 February and 6<sup>th</sup> March & 2.3 tones from the upper block (370 meters) ASL) on 10 March 2010. Harvesting over this extended period ensured that at each harvest the grapes were at optimum sugar and flavour ripeness.

**VINIFICATION** Handpicked grapes were reductively crushed destemmed and cold soaked on the skins for up to 24 hours to extract maximum body and varietal flavour. After pressing the juice was settled on the gross lees (pieces of grape skin and fine particulate matter) racked and fermented individually using different French, Italian & South African yeasts. Loss of flavour was prevented by maintaining the temperature at 12°C. After fermenting wine complexity and mouth feel was enhanced by lees contact for a further 2 months. After protein and tartrate stabilisation then wine was lightly filtered and bottled under screwcap on 6<sup>th</sup> July 2010.

**ANALYSIS** Alcohol 13.8% Res Sugar 2.1g/l pH 3.57 Acid 6.5g/l

**TASTING NOTES** Slight tinge of green. Skin contact (up to 70% of the crushed grapes) has imparted full fruit flavours and complexity to the wine. The nose has lush aromas of grapefruit and citrus while on the palate a zippy acidity and persistent after taste complements the varietal flavours. Drink now or within three years.

## CELLAR DOOR PRICE

R70.00 per bottle

R420.00 per case of 6

