



SAUVIGNON BLANC/ CHENIN BLANC 2013

LOCATION

The Chenin Blanc vineyard is planted on W-NW facing slopes at 280-300 meters. The soil varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 10-15%. The Sauvignon blanc 29 year old vineyard planted on N-NW slope at 160-180m above sea-level on shallow medium textured (10-15%), moderately structured (50-90% gravel) soil with a shale parent material. The 8 year old blocks are planted on terraced S-SW slopes 180-240 m on medium textured, neocutanic soil with hydromorphic material of mixed origin (10-15% clay, fine coarse sand with 20-50% gravel).

WINE MAKING

The grapes are received during the day. Crushing and de-stemming takes place after which the mash is pumped through the mash cooler directly to the press. Press juice underwent 20 hours cold settling after which it was racked to a fermentation tank and inoculated with yeasts. Fermentation took place in Stainless steel. A Bucher Pneumatic press is used. The total press-juice went into the fermentation.

TASTING NOTES

On the nose and palate this wine shows refreshing flavours of lime, citrus and mango with a hint of floral tones. These flavours follow through onto a fruity, luscious palate which ends with a lingering crispness.

ANALYSIS

Alc:	13 %
T.A.:	5.0 g/l
PH:	3.46
RS:	6.6 g/l