



# SOUTH AFRICA KLEINDAL

## SAUVIGNON BLANC

### *The Vineyards*

Sauvignon blanc grapes were harvested very early in the morning from the last week of January until the end of February. The vast majority of our Sauvignon blanc vines are planted in deep, cool alluvial soils with high water holding capacity. Planting the very sensitive Sauvignon blanc in these soils and using a North West to South East row direction helps to buffer the vines against unfavourable weather conditions, such as heat waves. Some vineyards are managed to be a bit more vigorous in growth, with a slightly denser canopy to ensure that some of the more herbaceous flavours are retained while other vineyards are shoot thinned more severely to create an more open canopy. This enhances the synthesis of terpenes which are responsible for the tropical fruit characters, typical of Sauvignon Blanc.

### *Winemaking*

Grapes were harvested between 22° - 23°B from a selection of vineyards. Gentle pressing followed by using a Pneumatic bag press to capture the delicate fruit component. The wine was made reductively to prevent any oxidation and to ensure that the natural flavours of the grapes could be retained. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 12°C.

### *Winemaker's Comment*

*Full-bodied wine with powerful varietal flavours of pineapple, granadilla, melon and green apple. Good structure with lovely balancing acidity. Enjoy now with seafood, smoked salmon, roast chicken and pork.*

VINTAGE: 2008  
REGION: ROBERTSON  
WINEMAKER: FRANCOIS WEICH  
YIELD (TON/HA): 14 TONS  
ALCOHOL: 12,64%  
PH: 3,34  
TOTAL ACIDITY: 6,11  
RESIDUAL SUGAR: 4,5  
OAK MATURATION: NIL  
FERMENTATION TEMP: 11° - 12°C  
CELLARING POTENTIAL: 2008 - 2009  
SERVING TEMPERATURE: 8° - 10°C  
ALLERGENS: CONTAINS SULPHITES

#### CERTIFICATION:

ISO 22000  
British Retail Consortium

