



SUTHERLAND

SAUVIGNON BLANC

2007

Viticultural Practices

Varietal	: Sauvignon Blanc
Root stock	: R99 and R110
Soil type	: Hutton – decomposed granite
Age of vines	: Planted 2002
Plant density	: 3200 vines per hectare
Trellising	: Vertical hedge
Pruning	: 2-bud spurs every 15 cms
Yield	: Approximately 15 tons per ha
Irrigation	: Supplementary drip
Vintage	: Moderate to cool season
Picking date	: 14th to 20th of February
Grape sugar	: Average of 21.5 degrees Balling
Acidity	: Average of 7 g/l
pH at harvest	: Average of 3,1

Winemaking Practices

Yeasts	: R2/VIN7
Fermentation temp	: About 14 degrees C
Method	: De-stalk, crush, pressed, settled & fermented in s/s tanks.

Wine details

Residual Sugar	: 1.8 g/l
pH	: 3,54
Total acid	: 5.4 g/l
Alcohol	: 13.12% by volume
Maturation Pot	: Should be drunk within the next 2 years

Winemaker's comments

"This is the 3rd crop from our vineyards in Elgin. The wine has a lovely fragrant nose of honey-suckle and a gorgeous minerality on the palate, ending with a sweet impression. Drink it when it's still young and lively."