



SUTHERLAND

SAUVIGNON BLANC

2008

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 with cool spells to start, ending with warm to hot peaks
Picking date	: 8 th – 27 th February
Grape sugar	: 22 – 22.5 balling
Acidity	: 7.5g/l
pH at harvest	: 3.2

Winemaking Practices

Yeasts	: Vin 7, Alchemy 1/2
Fermentation temp	: 15 celcius
Method	: De-stalk, crush, pressed, settled & fermented in s/s tanks

Wine details

Residual Sugar	: 1.23g/l
pH	: 3.4
Total acid	: 5.81g/l
Alcohol	: 13.37 % by volume
Maturation Pot	: Should be drunk within the next 2 years

Winemaker's comments

“Juicy melon and mineral flavours. This wine is fragrant and fruity with a dry finish.”