

DeWaal Sauvignon Blanc 2005

A crisp, full and refreshing Sauvignon Blanc with tropical aromas and flavours of gooseberries.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : De Waal Wines
winemaker : Chris de Waal
wine of origin : Stellenbosch
analysis : alc : 13.0 % vol rs : 1.7 g/l pH : 3.13 ta : 7.0 g/l
type : White **style :** Dry **body :** Medium **taste :** Mineral
pack : Bottle

ageing : Future maturation potential: 2 years

in the vineyard : Location of vineyard: High up on cooler South facing slopes
Soil type: High potential Hutton
Age of vineyards planted: 21 years
Root stock: R 99
Method of trellising: 3-wire hedge

Since the 2000 vintage Chris de Waal has vinified the Sauvignon Blanc vineyards separately. The best wine is selected after a comparison tasting and bottled under the DeWaal label.

about the harvest: Harvest date: 3 February 2005
Sugar level at harvest: 22° Balling
Yield per hectare: 7 tons per hectare

in the cellar : Length of fermentation: 10-14 days
Bottling date: July 2005
Market release date: Summer 2005

