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Delaire Sauvignon Blanc 2005



Michelangelo Awards 2006 - Silver Medal
SAA inflight 2006 - First and Premium class
Grapes from high altitude mountain vineyards characterize this wine's natural acidity and fruit. A multi-layered, complex Sauvignon Blanc. The apparent tropical fruit is well balanced by herbaceous and grassy notes. Picked at different ripeness levels to cover the complete flavour spectrum of Sauvignon Blanc.

Summer seafood dishes and pastas.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Delaire Graff Estate
winemaker : Gunter Schultz
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 1.14 g/l **pH :** 3.32 **ta :** 7.10 g/l
type : White
pack : Bottle **closure :** Cork

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ageing : 2 years.

in the vineyard : Situation: Faces North - East
Altitude: 300 m
Distance from Sea: 50 km
Soil Type: Hutton, Clovelly (Decomposed Granite)
Rootstock: Richter 99
Age of vines: 10 years
Trellising: 5 Wire Perold System
Pruning: 2 bud spurs

about the harvest: The grapes were harvested mid February to beginning March.

in the cellar : Fermentation temperature: 13Â°C, five different pickings.
Bottled: 16 May 2005