

Zorgvliet Sauvignon Blanc 2004

The nose shows multi-layered tropical fruit with citrus and an abundance of green fig flavours. An excellent balance between sweetness and acidity shows on the palate with fresh fruit flavours. The wine finishes with a long lingering acidity that makes this wine absolutely delicious.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Zorgvliet Wine Estate

winemaker : Neil Moorhouse

wine of origin : Stellenbosch

analysis : alc : 13.6 % vol rs : 3.67 g/l pH : 3.23 ta : 6.90 g/l

type : White

pack : Bottle

ageing : To be enjoyed now, but will mature well for another 2 – 3 years.

in the vineyard : Situation: South facing slopes

Altitude: 320m

Distance from sea: Approximately 10 km

Soil Type: Decomposed granite

Rootstock: R110

Age of vines: 4 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: Drip

about the harvest: Picking date: 10 February 2004

Yield: 5 tons/ha

in the cellar : Fermentation Temp: 14°C

Yeast: assorted French strains and local strains

The grapes were crushed and destemmed. The juice was immediately pressed and cold settled for 3 days at 12°C, where after it was inoculated with the above yeast. After fermentation the wine was left on the fine lees for 6 months in stainless steel tanks.

Malolactic fermentation: none

Wood aging: none

Bottled: 3 September 2004

Production: 1450 cases x 6

