wine.co.za
easiest way to buy wine

Uitkyk Sauvignon Blanc Special Release 2005



2006 Terroir Awards - Top Sauvignon Blanc in Stellenbosch
2006 Terroir Awards - Top White Wine in Simonsberg-Stellenbosch
Veritas 2005 - Gold
Colour: Pale straw with a slightly green tint.
Bouquet: Herbaceous flavours, green pepper and fig leaves, backed by granadilla and litchi.
Taste: A dry wine with lively, smooth tropical fruit and asparagus flavours on the palate.

Savour on its own or with seafood, cold cuts, pasta or poultry.

variety : Sauvignon Blanc | Sauvignon Blanc
winery : Uitkyk Estate
winemaker : Estelle Lourens
wine of origin : Coastal
analysis : alc : 12.97 % vol rs : 1.99 g/l pH : 3.35 ta : 6.70 g/l
type : White style : Dry taste : Fruity
pack : Bottle

2006 Terroir Awards - Top Sauvignon Blanc in Stellenbosch
2006 Terroir Awards - Top White Wine in Simonsberg-Stellenbosch
Veritas 2005 - Gold

in the vineyard : The farm Uitkyk, situated on the south-western slopes of the Simonsberg, was established in 1712. The estateâ€™s neo-classical manor house, completed in 1788, is thought to be the work of the French architect Louis Michel Thibault, who was active at the Cape at the end of the 18th century. The estate is owned jointly by Distell and LUSAN.

The vineyards (viticulturist: Eben Archer)
Grapes were sourced from a dryland vineyard, planted in 1989 on deep, red, decomposed granite soil 500 m above sea level and facing south west. The vineyard recieved no supplementary irrigation.

The vines are grafted on nematode-resistant Richter 99 and 110 rootstocks and pruned to optimise yield and quality, and yielded between 5 and 7,5 tons per hectare.

about the harvest: The grapes were harvested by hand during an early season from late January to early February at 23Â° Balling.

in the cellar : **The winemaking (winemaker: Estelle Swart)**
The grapes were in excellent condition and received four to six hours skin contact. Pure yeast cultures were used and fermentation was completed in two to three weeks at 11Â° to 13Â°C in stainless steel tanks. The wine spent four months on the lees before bottling.