

Niel Joubert Sauvignon Blanc 2006

Courtesy of Dave Hughes

Light tropical tones of granadilla and mango on the nose with some grassy notes and a touch of juniper. Well rounded in the mouth with good sweet fruit. Lively, zesty finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Niel Joubert Wines

winemaker : Ernie Lecht

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 5.5 g/l pH : 3.41 ta : 5.8 g/l

type : White

pack : Bottle

in the vineyard : Age of vines: 8 years

Slope and aspect: South valley of Simonsberg

Soil: Kroonstad/limestone

Trellis type: 5 wire vertical

Pruning: 1 arms cordon 4 spurs per arm

Yield: 5.5 tons per hectare

Irrigation: Supplementary drip

about the harvest: Date: 1 - 3 February 2006

Method: Hand harvested

Ripeness: 22Â° Balling

in the cellar : Fermentation (white wines): 21 days @ 13Â°C

Skin contact: 6 hours

Barrel maturation: None

