

Slanghoek Private Selection Sauvignon Blanc 2006

Beautiful, bright light colour. Fresh and fruity palate. Offers citrus and guava and a bit of green peppers for spice. Best enjoyed young and cooled down to 15C.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Slanghoek Cellar

winemaker : Pieter Carstens & Team

wine of origin : Slanghoek

analysis : alc : 12.02 % vol rs : 3.9 g/l pH : 3.19 ta : 7.4 g/l va : 0.28 g/l so2 :
142 mg/l fso2 : 47 mg/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle

ageing : Enjoy within 2 - 3 years of purchase.

in the vineyard : Supplier: P. Hugo

Appellation: Slanghoek

Area planted: 6.09 ha

Age of vines: 13 years

Rootstock: Richter 110

Clone: SB 10A & SB 11

Trellis system: 5 wire lengthened Perold

Irrigation: Micro

Vine density: 3,333 vines / ha

Soil: Deep, rocky terrace

Climate: Continental

about the harvest: Date: 26 January 2006

Type: Hand harvested at 21.2Â° Balling

Yield: 9.6 tons/ha

in the cellar : Crushing / Destemming: Crushed and destemmed by machine

Tanks (type): Stainless Steel with cooling

Fermentation protocol (vessel, temp, duration): Stainless Steel with cooling / 14 degrees C / 18 days

Malolactive (y/n): No

Lees contact / battonage: Yes, one month on fine lees

Other method of oak maturation (chips etc): No wood

Fining: Bentonite

Filtration: Bulk filtration with diatomaceous earth

Stabilisation: minus 4 degrees Celsius for 5 days

Availability: April 2006 until March 2007

