

Slanghoek Vinay Crispy White NV

Veritas 2002 - Gold Medal

Veritas 2003 - Double Gold Medal

Veritas 2004 - Gold Medal

Beautiful, bright light colour. Fresh and fruity palate. Supple, lightish off-dry quaffer to enjoy throughout the day. Best enjoyed young and cooled down to 15C.

Enjoy as an aperitif or with olives & a selection of cheeses. Compliments fish, pasta & chicken. Economical 1 litre and 500ml packaging.

variety : Sauvignon Blanc | 40% Sauvignon Blanc, 40% Chenin Blanc, 20% Colombard

winery : Slanghoek Cellar

winemaker : Pieter Carstens & Team

wine of origin : Slanghoek

analysis : alc : 11.76 % vol rs : 7.5 g/l pH : 3.4 ta : 7.4 g/l va : 0.37 g/l so2 : 149 mg/l fso2 : 44 mg/l

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

pack : Bottle

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ageing : Enjoy within one year of purchase.

in the vineyard : Supplier: P. Hugo - Sauvignon Blanc & Colombard / I. du Toit - Chenin Blanc

Appellation: Slanghoek

Area planted: Sauvignon Blanc - 6.09 ha, Colombard - 4.49 ha, Chenin Blanc - 7.1 ha

Age of vines: Sauvignon Blanc - 10 years, Colombard - 21 years, Chenin Blanc - 22 years

Rootstock: Sauvignon Blanc & Chenin Blanc - ichter 110, Colombard R99

Clone: SB 10A & SB 11, CO 1 - Chenin Blanc is unknown

Trellis system: 5 wire lengthened Perold & 5 wire hedge

Irrigation: Micro & drip

Vine density: 3,333 vines / ha

Soil: Deep, rocky terrace & deep dark Oakleaf soils

Climate: Continental

about the harvest: Date: 26 January 2006

Type: Hand harvested at 21.2Å° Balling

Yield: 9.6 tons/ha

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

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: No

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

