

Tier 3 - Hill Station Sauvignon Blanc Reserve 2006

This sophisticated wine exhibits pure gooseberry fruit for which Cape Sauvignon Blanc is renowned, but with a sleek, chalky quality.

Underpinned with cool acidity, this wine finishes dry with long penetrating flavours. Serve with fresh seafood and simply grilled fish dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : **alc** : 13.0 % vol **rs** : 4.0 g/l **pH** : 3.55 **ta** : 6.0 g/l

type : White

pack : Bottle

ageing : Maturation Potential: 2 - 3 years

in the vineyard : Soil type: Lime rich / Alluvial

Age of vines: 12 years

Trellising: Three Wire Perold

Yield: 12 tons/ha

Irrigation: Drip

about the harvest: Picking date: Mid - End February

Grape sugar: 23.5° Balling

Acidity: 6.7g/ltr

pH at harvest: 3.3

in the cellar : Fermentation temperature: Cold fermented at 13°C - till dry

Method: Grapes destemmed and crushed. Skin contact for 8 hours free run and press juice kept separate for settling. Juice cold settled for 24 hours and clear juice racked off. Inoculation took place.

Wood ageing: None

