

## Dellrust Sauvignon Blanc 2006

Long sunny days and cool sea breezes from False Bay allow slow even ripening and maximum development of flavours in our Sauvignon Blanc grapes. Careful vinification and a selection of different flavours captured these qualities in an outstanding wine. This wine is bracingly fresh with soft tropical and flinty tones.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Dellrust Wines

**winemaker :** Albert Bredell

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol   pH : 3.27   ta : 6.2 g/l

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

**pack :** Bottle

**in the vineyard :** In 1997 one hectare of Sauvignon Blanc was planted on the highest slope on Dellrust farm. This spot faces South East and standing in this vineyard it is easy to get lost in the spectacular views over nearby False Bay. It was from this small vineyard that grapes were hand selected for the 2006 Dellrust Sauvignon Blanc.

**about the harvest:** Grapes were picked during the cool hours of early morning to prevent the loss of flavours.

**in the cellar :** After crushing and destemming, 6 hours of skin contact was allowed to extract maximum flavours. The grapes were pressed and after a 48 hour settling period the clear juice was inoculated with the desired yeast. Fermentation took seventeen days to complete at a temperature of 12-14°C. The wine was left on the lees for 14 days to help with retention of freshness and complexity. Hereafter a bentonite fining assured protein stability. The wine was then pumped into small tanks in our cold room and cooled down to -4°C to assure tartrate stability. The wine was then bottled.

