

DeWaal Sauvignon Blanc 2006

The cooler microclimate of Stellenboschkloof adds crisp, mineral, freshly cut green grass and mouth-watering gooseberry flavours to this Sauvignon Blanc.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : De Waal Wines
winemaker : Chris de Waal
wine of origin : Stellenbosch
analysis : alc : 12.5 % vol rs : 4.5 g/l pH : 3.18 ta : 7.5 g/l
type : White **style** : Dry **body** : Medium **taste** : Mineral
pack : Bottle

ageing : Future maturation potential: 2 years

in the vineyard : Location of vineyard: High up on cooler South facing slopes
Soil type: High potential Hutton
Age of vineyards planted: 22 years
Rootstock: R99
Method of trellising: 3-wire hedge

Since the 2000 vintage Chris de Waal has vinified the Sauvignon Blanc vineyards separately. The best wine is selected="true" after a comparison tasting and bottled under the DeWaal label.

about the harvest: Harvest date: 6 February 2006
Sugar level at harvest: 21Â° Balling
Yield per hectare: 7 tons per hectare

