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Uitkyk Sauvignon Blanc 2006

Colour: Pale straw with a slightly green tint.
Bouquet: Herbaceous flavours such as green pepper and fig leaves, backed by granadilla and litchi.
Taste: Lively, smooth ripe melon fruit and tropical flavours on the palate.

Savour on its own or with seafood, cold cuts, pasta or poultry.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Uitkyk Estate
winemaker : Estelle Lourens
wine of origin : Coastal
analysis : **alc :** 13.41 % vol **rs :** 2.7 g/l **pH :** 3.50 **ta :** 5.65 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle

in the vineyard : The farm Uitkyk, situated on the south-western slopes of the Simonsberg, was established in 1712. The estateâ€™s neo-classical manor house, completed in 1788, is thought to be the work of the French architect Louis Michel Thibault, who was active at the Cape at the end of the 18th century. The estate is owned jointly by Distell and LUSAN.

The vineyards (viticulturist: Eben Archer)
The Sauvignon Blanc vines are well established, planted between 1978 and 1991. A small quantity was harvested from a second crop vineyard, adding some freshness to the wine. Different slopes and altitudes ranging from 250m to 500m above sea level were selected for the Sauvignon Blanc grapes to gain maximum complexity. Some of the blocks are grown under dryland conditions whilst other blocks receive supplementary irrigation where necessary.

The vines are grafted on nematode-resistant Richter 99 and 110 rootstocks and pruned to optimise yield and quality.

about the harvest: The grapes were harvested by hand during an early season from 21 January till the second week of February. Sugar levels ranged between 21.5Â° and 24.5Â° Balling.