

## Slanghoek Vinay Crispy White NV

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

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

**winery** : Slanghoek Cellar

**winemaker** : Pieter le R. Carstens & team

**wine of origin** : Slanghoek

**analysis** : **alc** : 11.99 % vol **rs** : 6.59 g/l **pH** : 3.37 **ta** : 6.97 g/l **va** : 0.38 g/l

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

**pack** : Bottle **closure** : Cork

Veritas 2004: Gold medal winner

Veritas 2003: Double Gold Medal winner

Veritas 2002: Gold medal winner

**ageing** : Best enjoyed young and cooled down to 15 degrees C.

**in the vineyard** : Supplier: P. Hugo - Sauvignon Blanc & Colombard, S. du Toit - Chenin Blanc

Appellation: Slanghoek

Area planted: S/Blanc - 6.09 ha, Colombard - 4.49 ha & C/Blanc - 7.1 ha

Age of vines: S/Blanc - 10 years, Colombard - 31 & C/Blanc - 22 years

Rootstock: S/Blanc - Richter 110, Colombard - R99, C/Blanc - R110

Clone: SB 10A & SB11, CO 1 & Chenin Blanc is unknown

Irrigation: Micro & drip

Vine density: 3333 vines / ha

Soil: Deep, rocky terrace & deep dark Oakleaf soils

Climate: Continental

**about the harvest**: Date: Between 5 February and 30 March 2007

Type: Hand harvested

Yield: Average of 15 tons per ha

