

Deetlefs Sauvignon Blanc (Sur Lie) 2007

Exotic granadilla fruits underlined by a fresh mineral flavour. Firm but rich mouth feel with hints of asparagus on the lingering aftertaste.

Goats cheese & rocket salad and Lemon butter sole. Serving temperature: 08-12Â°C

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Deetlefs Estate

winemaker : Ilze van Dijk

wine of origin : Rawsonville

analysis : alc : 13.5 % vol rs : 4.2 g/l pH : 3.08 ta : 6.9 g/l so2 : 127 mg/l fso2 : 49 mg/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing :

1 - 3 years

in the vineyard : Rootstock: 101-14/ 8-7

Clone: SB37B

Plant Date: 1998

Hectares: 6 ha

Average Ton / Ha: 12 t/ha

Trellising System: 4 wire vertical Perold

Irrigation System: Drip

Height above sea level: 240

Direction: N/S

about the harvest: Harvest date: 17 January â€” 12 February 2007

