

DeWaal Sauvignon Blanc 2007

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 : 13.0 % vol rs : 3.0 g/l pH : 3.44 ta : 7.0 g/l
type : White **style** : Dry **body** : Medium **taste** : Mineral
pack : Bottle **closure** : Cork

ageing : 2 years

in the vineyard : Location of vineyard: High up on cooler south facing slopes
Soil type: High potential Hutton
Age of vineyards planted: 23 years
Rootstock: R99
Method of trellising: 3-wire hedge

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

in the cellar : Length of fermentation & maceration: 10 - 14 days
Bottling date: August 2007
Production: 1000 cases

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

