

African Sky Celeste 1999

On the nose the wine has typical Sauvignon blanc grassiness with hints of the Semillon's waxy, lanolin flavours. On the palate it is well-balanced with herbaceous and honeyed characteristics evident from both cultivars. The finish is long and crisp.

variety : Sauvignon Blanc | Sauvignon Blanc, Semillon

winery : African Sky Wines

winemaker : Frans du Toit

wine of origin : Coastal

analysis : alc : 12.42 % vol rs : 4.0 g/l pH : 3.47 ta : 5.9 g/l

type : White

in the vineyard : The Sauvignon blanc grapes came from vineyards in the Stellenbosch and Durbanville areas, planted at 160 to 190 metres above sea level in deep, red Hutton and yellow-brown Clovelly soil. The vines were planted from 1974 to 1993.

The Semillon grapes came from vineyards in Franschhoek, planted at 150 to 160 metres above sea level in deep sandy river soils. The vines were planted from 1963 to 1993.

about the harvest: The Sauvignon blanc grapes were picked by hand at 19,9 to 21,8°Balling during February and March.

The Semillon grapes were picked by hand at 20 to 23°Balling during February and March.

in the cellar : In the cellar the juice was left on the skin for a few hours and it fermented cold at 14°C for 14 days. The blend was made up of 55% Sauvignon blanc to 45% Semillon.

