

False Bay Sauvignon Blanc 2008

Green cool-climate flavours are interwoven with appealing dusty/peppery notes. A good example of crisp acidity balanced with quite a bit more than just the typical green flavours from a cool climate area, making it more fruitfriendly and versatile. It ends with a cool, persistent finish.

Perfect with a host of Mediterranean dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Waterkloof

winemaker : Werner Engelbrecht

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 3.18 g/l pH : 3.55 ta : 5.54 g/l va : 0.47 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Screwcap

in the vineyard : Our production areas include the cooler sites from Perdeberg, Durbanville and the Helderberg (Stellenbosch) which provide our wine with its distinct green pepper backbone and crisp acidity. These vineyards allow for slower ripening, a greater natural concentration of pyrazines in the skins of the grapes, and ultimately lead to more intense flavours in the wine. Depending on the slopes and the fertility of the soils in these cooler areas, flavour profiles can range from the more tropical gooseberry and lychee, to racy green pepper or even herbaceous asparagus.

We chose those vineyards that steered away from the herbaceous character, which we associate with over vigorous soils. Although further from the coast, the whole of Table Bay is visible from the Paardeberg vineyard we use. The style is more tropical but together with grapes from the warmer Paarl vineyards, it fills out the wine and seems to complement the minerality of the other grapes.

2008 GROWING SEASON

Winter brought very cold weather and lots of rain, which set the vineyards up for a very good growing season. The rains continued throughout the spring. We had to do a lot of extra sprays to control disease like downy mildew. The cool weather continued into summer, which allowed for the grapes to ripen very slowly.

about the harvest: Harvest started about two weeks later than usual. The grapes were harvested according to their taste profile in the vineyards. When our viticulturist felt that the grapes showed optimum flavour development, they were harvested.

in the cellar : A small portion of the grapes were allowed to have skin contact for about six hours. The rest was separated from the skins with a bag press. Settling of the juice took place at a temperature of 12 degrees Celsius, for at least 24 hours. The juice was fermented at temperatures of between 12° to 15° Celsius and took about three weeks to ferment dry. As with most of our white wines, the Sauvignon Blanc was left on the primary lees for 4 to 6 weeks before sulphur was added.

