

Teddy Hall Sauvignon blanc 2009

Pale straw is the description of the colour on this wine. While the nose provides around of fig and melons, in the mouth it is tangy and crisp with the same flavours following, along with some tropical notes too. The refreshing zestiness on the finish is an enticement to take yet another sip...

Enjoy with seafood, chicken, vegetarian or pasta dishes.

variety : Sauvignon Blanc | 100% Sauvignon blanc

winery : Teddy Hall Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 4.2 g/l pH : 3.13 ta : 8.8 g/l va : 0.51 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

Steve Tanzer March 2011 - 89 Points

ageing : Still fresh and zesty, this wine will gain complexity over the first 30 months.

in the vineyard : A combination of both trellised and bush vines were used in the vinification of this Sauvignon blanc. Planted in 1990 on broken shale the vineyards are mostly dry land although some vines had the benefit of drip irrigation. Yields averaged out at around 6.5 tons a hectare.

about the harvest: Always an early grape to enter the cellar, the Sauvignon blanc was harvested on 5 February 2009 when the ripeness was measured at 22.8° Balling. Countering the grape sugar, the acidity was recorded at 7.8g/l on average and the pH at harvest was 3.1.

in the cellar : Keeping Sauvignon blanc cool is essential in order to get the most from the grape. It arrived at the cellar in the early morning and was lightly pressed before settling overnight in a stainless steel tank. The clear juice was then racked off and inoculated with Vin 7 yeast and fermented at 10°C. It was also left on its lees for four months in order to extract the maximum amount of flavor – with the lees also stirred up periodically. The standard pre-bottling regime of cold stabilization and filtration was then followed. Please note this wine was bottled under screwcap in order to retain as much primary flavour and freshness as possible.

