

## Tierhoek Sauvignon Blanc 2009

Elegant and refined with subtle flavours of blackberry leaf, passion fruit and minerality.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Tierhoek

**winemaker :** Roger Burton

**wine of origin :** Piekenierskloof

**analysis :** alc : 13.5 % vol   rs : 1.7 g/l   pH : 3.12   ta : 7.5 g/l   so2 : 69 mg/l   fso2 : 25 mg/l

**type :** White   **style :** Dry   **body :** Light   **taste :** Mineral

**pack :** Bottle   **closure :** Cork

4 Star - Platter Rating : *"fine lemony freshness and good texture"* Tim James

**ageing :** Potential to age over the next 3-4 years.

**in the vineyard :** 20% of these grapes are from a single block of 20 year old, unirrigated bush vines and 80% are from a younger trellised block on the cooler south facing slopes. The soil is weathered sandstone which accounts for the wines' minerality. All practices are organic.

**about the harvest:** The grapes were picked in the early morning then brought in at low temperatures. The juice was allowed to settle naturally.

**in the cellar :** Fermentation was initiated with cultured yeasts with the temperature kept steady at 12°C to preserve the aroma of the wine. The wine was kept in contact with the fine lees in the tank for 6 months before bottling.

