

False Bay Sauvignon Blanc 2009

Typical cool climate racy green pepper aromas form the backbone of the wine, but the inclusion of fruit from slightly warmer areas also allows for an interesting underlay of tropical/floral flesh. 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 fruit friendly and versatile.

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 : 13 % vol rs : 1.82 g/l pH : 3.44 ta : 6.10 g/l va : 0.47 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : Our production areas include from sites in the Perdeberg, Durbanville & the Helderberg (Stellenbosch) which provide our wine with its delicious flavours and crisp acidity. These vineyards allow for slower ripening, a greater natural concentration of flavours and long finish. Depending on the slopes and the fertility of the soils in these cooler areas, flavour profiles can range from the more tropical gooseberry & 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 2009 GROWING SEASON

The Winelands stayed in the grip of winter well into September of 2008. Very good rains during the winter ensured that soil retained enough moisture to sustain the vines through the long growing season. Together with cool weather during Spring, it caused vineyards to ripen the grapes later than normal. Cultivars that ripen early to mid season was 2 to 3 weeks later than normal years. The long, cool growing season ensured that grapes had a high natural acidity and lots of flavour. Late ripening varieties like Cabernet Sauvignon ripened on time. The result was a short and very intense harvest which lasted for about 5 weeks.

about the harvest: The grapes were harvested according to their taste profile in the vineyards.

in the cellar :

A small portion of the grapes were allowed to have skin contact for about 6 hours. The rest was separated from the skins with a bag press. Settling of the juice took place at a temperature of 12 degrees C, for at least 24 hours. The juice was fermented at temperatures of between 15 - 18 degrees Celcius and took about 3 weeks to ferment dry. As with most of our white wines, the Sauvignon Blanc was left on the primary lees for 4 - 6 weeks before Sulphur was added. The wine will stay on the fine lees until bottling

