

Uitkyk Sauvignon Blanc 2008

Colour: Clear and bright with a slightly green tint.

Bouquet: Note the herbaceous flavours typical of a cool climate, with asparagus and fig leaves, backed by granadilla and litchi.

Taste: Lively with tropical flavours and green fig on the palate with a long finish.

This wine goes well with seafood, cold cuts, pasta and poultry, or simply enjoy it on its own.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Uitkyk Estate

winemaker : Estelle Lourens

wine of origin : Coastal

analysis : alc : 13.21 % vol rs : 2.5 g/l pH : 3.35 ta : 5.75 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : Background

The farm Uitkyk, situated on the south-western slopes of the Simonsberg, was established in 1712. The estate's neo-classical manor house, completed in 1788, is thought to be the work of the French architect Louis Michel Thibault, who was active at the Cape at the end of the 18th century.

Vineyard Location

Some of the Sauvignon blanc vines were planted between 1978 and 1991 and other newer vineyards were planted in 2003 and 2004. Different slopes and altitudes, ranging from 250m to 500m above sea level, were chosen for the Sauvignon Blanc grapes to gain maximum complexity. Some of the blocks are grown under dryland conditions whilst other blocks receive supplementary irrigation where necessary.

The vines are grafted on nematode-resistant Richter 99 and 110 rootstocks and pruned to optimise yield and quality. The vines yielded between five and seven tons per hectare.

Viticulturist: Dr Eben Archer

about the harvest: The grapes were harvested by hand from mid-February to early March at between 21° and 24° Balling.

in the cellar : The grapes were in an excellent condition and received 12 hours of skin contact. Pure yeast cultures were used and fermentation was completed in two to three weeks at 11° to 13° C in stainless steel tanks. The wine spent to three to four months on the lees before bottling.

