wine.co.za
easiest way to buy wine

Windfall Sauvignon Blanc 2010

Nose:& Cutgrass, Greenpepper, Green Pea, Nettle
Palate: Mineral, Flinty, Moutherwatering lime finish

Serve with: Oysters, Seafood pasta, Chicken and Salmon

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Windfall Wine Estate
winemaker : Kobus van der Merwe
wine of origin : Robertson
analysis : **alc :** 13.46 % vol **rs :** 2.8 g/l **pH :** 3.39 **ta :** 6.0 g/l
type : White **taste :** Mineral **wooded**
pack : Bottle **size :** 0 **closure :** Cork



ageing : It is generally accepted that South African Sauvignon Blanc should be enjoyed at an early stage even when younger then one year. Windfall Sauvignon Blanc has proved that value is added when the wine has the opportunity to lie in the bottle for at least nine months.

in the vineyard : The vineyards of Windfall Sauvignon Blanc grow in deep, cool, weathered Table Mountain sandstone soil and are situated as the most westerly vineyards in Robertson. Cold upper air rolls and moves from the Overberg over the Riversonderend Mountains at sunset and cools the vines to 15° C during ripening.

about the harvest: Because of the flavour diversity in the vineyard block, grapes are harvested from three sections in the block and on three different days: As the grapes start to ripen a green-fig flavour is savoured and therefore harvested first.

The second group is harvested when the asparagus-litchi flavours reach their optimum. Sauvignon Blanc is harvested in the morning between 06h00 and 08h00 – when the temperature of the grapes varies between 15° C and 18° C.

in the cellar : Pressed grapes are cooled to 5° C for the juice and skins to extract the flavours. After one day of extraction the juice and skins are separated: the juice is left for 2 days to settle clearly.

Neither pump nor filtration is used to move the wine. The wine is moved twice only by means of gravitation while the temperature of the wine is being kept lower than 13° C.