

Stormhoek Sauvignon Blanc 2010

Typical fresh varietal characteristics of ripe figs, green pepper and gooseberries, with a long satisfying finish.

Best served with a variety of dishes including green salads, asparagus and shell fish. Suitable for Vegetarians and Vegans.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Origin Wine
winemaker : Alain Cajoux
wine of origin : Stellenbosch
analysis : alc : 12.47 % vol rs : 2.79 g/l pH : 3.16 ta : 6.38 g/l va : 0.31 g/l
 so2 : 112 mg/l fso2 : 45 mg/l
type : White style : Dry taste : Fruity
pack : Bottle size : 0 closure : Cork

in the vineyard : Area planted: 32ha
Age of vines: 9 - 12 years
Rootstock: Richter 99
Clone: SB 9K, SB 7A, SB 7N
Trellis system: 3 Wire
Irrigation: Yes
Vine density: 1800 vines/ha
Soil: Hutton/clay
Climate: Mediterranean

about the harvest: Date: Early February
Type: Handpicked
Yield: 8 - 10 ton/ha

in the cellar : Crushing/Destemming: Gentle destalking/crushing
Tanks (type): Stainless steel tanks
Fermentation protocol (vessel, temp, duration): Maintained fermentation temperature at 13 - 14°C
Yeast Strain: D47 VIN7
Malolactic (y/n): No
Lees contact / battonage: No
Barrel ageing (oak type, % of blend, duration): No
Or other method of oak maturation (chips etc.): No
Fining: Bentonite
Filtration: Kieselguhr
Stabilisation: Cold at -4°C

Does this wine contain any genetically modified ingredients? No



Origin Wine

Stellenbosch

+27.218658100

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