

Delaire Sauvignon Blanc 2010

This classic maritime Sauvignon Blanc, blended from 3 premium areas, shows beautiful cut grass, asparagus and nettle aromas with hints of tropical fruit and crushed blackcurrant leaves. Discover a multi layered complex mouth feel, fresh and crisp vibrancy with lingering flavours of fruit and a mineralic finish.

This wine can be enjoyed beautifully on it's own or with seafood such as pan fried scallops, oysters as well as Sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Delaire Graff Estate
winemaker : Morne Vrey
wine of origin : Olifantsrivier; Walker Ba
analysis: alc : 13.5 % vol rs : 2 g/l pH : 3.37 ta : 6.9 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Screwcap

in the vineyard : The 2010 conditions, as challenging as they were, resulted in healthy grapes with great flavor and analysis. Winemakers are more than satisfied with the quality of the grapes that were harvested, even though the yields were down.

about the harvest: The grapes were 100% hand picked in the refreshing hours of the early morning from three premium wine regions: 51% Olifantsrivier (West Coast), 42% Walker Bay and 7% Stellenbosch. This combination brings the unique flavours from each region in full harmony.

in the cellar : The grapes did not receive any skin contact and were gently pressed. Fermentation lasted almost 3 weeks at 12° C and then left on primary lees for 6 weeks post fermentation.

