

Devon Hill Sauvignon Blanc 2009

Tropical fruit layers - almost overpowering; gooseberry, grape fruit, tropical tones with gentle fruit acid (all natural); extended lees contact for 9 month period enhanced the mouthfeel. This is a super Stellenbosch Sauvignon Blanc!

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : _

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 4.1 g/l pH : 3.42 ta : 6.90 g/l va : 0.49 g/l so2 : 42 mg/l fso2 : 109 mg/l

type : Red

pack : Bottle **closure :** Cork

3½ Stars - John Platter Guide

2010 - First vintage under new winemakers - Kowie du Toit & Andries de Klerk

in the vineyard : **Soil:** Deep, red decomposed Granite soil

Growing Climate/Vintage Conditions: As the Devon Valley lies less than 20km from the False Bay coast, it is greatly affected by the cool southern sea breezes, which prevail in the summer months. Winter brings on the moisture-laden northwestern winds, which result in most of the Valley's 750mm of annual rainfall.

about the harvest: **Date of Harvest:** Mid-February - early morning harvest only - temperature below 20° C

Type of Harvest: Hand harvest with small 20.0kg harvest lug box, hand sorted on conveyer belt

in the cellar : **Method:** Hand sorted grapes, harvest in the morning hours , crushed and destemmed under a blanket of carbon dioxide (prevent oxidation and protect all fruit flavours) Only the free-run juice was used.

Temperature: 12.0 - 14.0° C

Length: 21 Days fermentation; extended lees contact; no filtration

Malolactic: None

