

## Golden Vine Sauvignon Blanc 2009

Tropical fruit layers - almost over powering; goosberry, 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 :**

**analysis :** alc : 13.5 % vol rs : 4.1 g/l pH : 3.42 ta : 6.9 g/l va : 0.49 g/l so2 : 109 mg/l fso2 : 42 mg/l

**type :** White

**pack :** Bottle **closure :** Cork

**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 harvested with small 20kg 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) long extended lees contact at 18 degrees celsius to allow yeast autolysis for mouth feel. Only the free-run juice was used

**Temperature:** 12 - 14° C

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

**Malolactic:** None

