

## Clame d'Or Sauvignon Blanc 2010

Clame d'Or Sauvignon Blanc is a full-bodied, complex wine with excellent varietal expression. Lots of work in the vineyard and minimal interference in the cellar allows this wine to express its terroir to the fullest.

Elegant, lively and finely balanced, this Sauvignon Blanc is tightly wound around a core of crisp, flinty and mineral notes. Its vibrancy is amplified with nuances of ripe Cape gooseberry, a touch of capsicum and succulent grapefruit. The sleek mouth-feel, revealing hints of asparagus, culminates in an elegant, crisp and decidedly dry finish.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :**

**winemaker :** Kobus Burger

**wine of origin :** Breede Rivier

**analysis :** alc : 13.52 % vol   rs : 2 g/l   pH : 3.24   ta : 7.2 g/l   va : 0.57 g/l   so2 : 151 mg/l   fso2 : 33 mg/l

**type :** White   **style :** Very Dry   **body :** Full

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

**in the vineyard :** The grapes for the making of this special cuvee was bought from the Lutzville area in the Olifantsrivier ward on the West Coast. The vines are very close to the cool Atlantic ocean which allow for slow ripening of the grapes.

The selection process already started with the identification of this specific vineyard and working at it with special care from pruning right through to harvesting ensuring a low yield (approximately 8 tons per hectare) and premium quality.

**about the harvest:** The grapes were picked by hand at 22.5°B (Brix) into bins and transported to the estate in temperature controlled cooling trucks. In the cellar extreme reductive wine making methods was followed with the extensive use of CO<sup>2</sup> in the form of dry ice (pellets) on the grapes and juice and CO<sup>2</sup> gas on the wine right until bottling. After crushing and 6 hours of skin contact only the free-run juice was taken to the fermentation tanks where fermentation was electronically controlled and kept at a constant 14°C. After fermentation, which took about three weeks, the wine was left on the fine lees for three months during which time it was stirred regularly. The wine was then fined clean (not filtered) and finally bottled in July.

