

Strandveld Vineyards Sauvignon Blanc 2010

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Strandveld Vineyards
winemaker : Conrad Vlok
wine of origin : Elim
analysis : **alc** : 14.0 % vol **rs** : 1.8 g/l **pH** : 3.3 **ta** : 6.2 g/l
type : White **style** : Dry **body** : Medium **taste** : Mineral
pack : Bottle **closure** : Cork

2010: WineMagazine Top 10 Sauvignon Blanc

2009: Four-and-a-half stars: Platter's Wine Guide 2011

2009: Bronze Medal: Old Mutual Trophy

2009: Bronze Medal: Veritas Awards

2008: Gold Medal: Veritas Awards

2008: Top South African Sauvignon Blanc: SATerroir Wine Awards

2008: Selected for South African Airways Business Class

2008: Gold Medal: SA Young Wine Show

2008: Top 10 Sauvignon Blanc: WineMagazine

2008: Four and a half stars: Platters WineGuide 2010

ageing : 3-5 years

in the vineyard : Clone SB316

about the harvest:

Our winter of 2009 was the driest in 5 years, but still within the 20 year average. Normal, even budding in spring gave us hope for a better potential crop. This hope was blown away during the first week of October – a gale-force Black South Easter tormented our vines during the fragile flowering stage and left us once again with a small crop of 5.4 t/ha. The remainder of the growing season was normal and dry. The grapes were hand harvested on 22 February 2010 at a full ripeness of 24°B. Harvest day was filled with combination of anxiety and joy – one has only one chance when making a single vineyard wine.

in the cellar :

Innovative winemaking techniques, cold fermentation with selected yeast strains and lees contact for four months.