

## Cordoba Sauvignon Blanc 1999

A refreshing, dry white wine with a fresh herbaceous nose followed by a full flavoured grassy and tropical fruit palate. Serve chilled with poultry, fish, pasta or cheese.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Taaibosch Wines

**winemaker :** Chris Keet

**wine of origin :**

**analysis :** alc : 13.0 % vol   rs : 2.0 g/l   pH : 3.4   ta : 6.0 g/l

**type :** White

**pack :** 0   **size :** 0   **closure :** 0

### **in the cellar :** VINEYARDS

The Sauvignon Blanc grapes come from our high altitude vineyards on the slopes of the Helderberg Mountain, where the cooler temperature restrains the natural vigour of the vines, and concentrates the typical varietal character in the grapes. Practises such as pruning in Winter and selective shoot removal in Summer reduce the yields to ensure maximum ripeness, flavour and colour in our grapes. A philosophy of environmentally friendly farming results in the minimal use of fungicides, herbicides and insecticides.

### **VINTAGE CONDITIONS**

This vintage enjoyed excellent weather conditions during the ripening period. Moderate days were followed by cool nights and enough rain before the harvest to irrigate our dry-land vineyards. During the harvest the days were warm, sunny and dry, so the grapes were harvested in a very healthy condition.

### **WINEMAKING**

After gently destalking and crushing the grapes, 12 hours of skin contact was given to extract all grape aromas from the skin. After gently pressing to extract the juice, a long cold fermentation was allowed in stainless steel tanks.