

Thembi Sauvignon Blanc 2010

Rich tropical tones, laced with grapefruit and crisp green pepper liveliness. An interesting combination of typical cooler climate flavours made all the more interesting by the rich floral underlay from warmer vineyards.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Thembi Tobie

wine of origin :

analysis : alc : 12.5 % vol rs : 5.6 g/l pH : 3.5 ta : 6.7 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : The core of our grape supply is from Paardeberg sub region in Paarl, although a fair portion comes from other vineyards in the larger Paarl region. In the New World almost everyone can theoretically claim superior terroir since there is no regulation over the claim. We prefer to focus on the merits of what we call "regionality".

The Sauvignon Blanc vineyards perform better in the cooler parts of the region and the cooler southern slopes of Paardeberg are therefore ideal. It adds minerality and finesse to the more tropical grapes from the rest of the Paarl. The vines are trellised and receive supplementary irrigation.

about the harvest: Production varies between 7 and 10 tons/ha. We harvest only in the earlier hours of the day in order to prevent losing the delicate flavours and also to prevent oxidation (which is less prevalent at lower temperatures). Both the chemical analysis and taste profile determine the start of harvesting.

in the cellar : The grapes are gently pressed and only free run juice is used to ensure elegance. Fermentation takes place at temperatures between 10° and 14° C and cultured yeasts are used to start fermentation. Skin contact of 12 hours is allowed. We use Vin 7 & CKS cultured yeast. Wines are left on the fine lees up to bottling, normally between 3 and 6 months. Possibly the most important active role that our winemakers play once we have made the decisions when to harvest and how to ferment is the art of blending the components from the different vineyards. Good blending adds both complexity and balance.

