

Winters Drift Sauvignon Blanc 2011

Colour: A vivid wine with a green tinge.

Nose: This cool climate Sauvignon Blanc has an expressive nose with lemon zest, soft green tones and hints of asparagus and peas.

Palate: The wine has a crisp, but full mouth feel and finishes with a fresh impression of lime.

The expressive and crisp character of the wine will allow it to accompany a variety of chicken and fish dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Winters Drift

winemaker : _

wine of origin : Elgin Valley

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 2.94 ta : 7.0 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity

pack : Bottle **closure** : Cork

ageing : 3 - 4 years

in the vineyard : The Sauvignon Blanc vineyards have a (cooler) south facing aspect, and are 340m above sea level. Planted with a vine spacing of 2.5m x 1.5m in deep / yellow soils with high water retention capacity, but very well drained. The first Sauvignon Blanc vineyards were planted in 2004.

about the harvest: Grapes are handpicked in the morning to ensure lower temperature berries.

Grape analysis

Sugar: 23.1°B

pH: 3.3

Total Acidity: 6.38 g/l

in the cellar : Bunches went through a sorting system. Skin contact for 12 hours. Cold fermented in steel tanks with the aid of selected yeast strains. 6 months lees contact to broaden the mouth feel of the wine.

