

Deetlefs Sauvignon Blanc 2010

Exotic granadilla fruits underlined by a fresh mineral flavour. Firm but rich mouth feel with hints of asparagus on the lingering aftertaste.

Goats cheese & rocket salad and Lemon butter sole.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Deetlefs Estate

winemaker : Ferdi Visser

wine of origin : Rawsonville

analysis : alc : 12.66 % vol rs : 1.78 g/l pH : 3.38 ta : 6.42 g/l so2 : 128 mg/l
fso2 : 48 mg/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing :

1 - 3 years

in the vineyard : Rootstock: 101-14/ 8-7

Clone: SB37B

Plant Date: 1998

Hectares: 6 ha

Trellising System: 4 wire vertical Perold

Irrigation System: Drip

Height above sea level: 240

Direction: N/S

about the harvest: Harvest date: 17 January - 12 February 2010

in the cellar : Various techniques were applied to all stages of the winemaking process to provide As many possible different building blocks (styles) to ensure optimum complexity in the final blend. These include but are not limited to; grape selection, processing (reductive oxidative), and fermentation (different yeasts). This wine were left of its lees for 4months (Surlie).

