

## Spice Route Sauvignon Blanc 2010

Darling Sauvignon Blanc typically shows cool climate minerality and character. The vintage was later, due to cooler ripening conditions. The canopy also showed a lot of vigour, as we had very good winter rainfall and a cool ripening period. This Sauvignon Blanc will continue to develop and improve until 2010.

**variety** : Sauvignon Blanc | Sauvignon Blanc 100%

**winery** : Spice Route Winery

**winemaker** : Charl du Plessis

**wine of origin** : Darling

**analysis** : **alc** : 13.5 % vol **rs** : 2.3 g/l **pH** : 3.42 **ta** : 7.2 g/l

**type** : White **style** : Dry **body** : Medium **taste** : Herbaceous

**pack** : Bottle **closure** : Screwcap

**in the vineyard** : Spice Route Sauvignon Blanc is grown on the cool rolling hills outside Darling, on the Cape west coast. These trellised Atlantic vineyards are on deep red oakleaf soils, and are amongst the finest Sauvignon Blanc vineyards in South Africa. Dryland farming and careful site selection result in Sauvignon Blanc with exceptional depth, flavour and character.

**in the cellar** : Grapes from trellised dryland vineyards were picked at between 22.5 and 24 degrees balling. Harvesting was done partly by hand and partly by machine harvester and yields varied from 5 to 6.5 tons per hectare. The machine harvester was used during the night, ensuring the grapes arrived at the cellar cool. The bunches were destalked and crushed under reductive conditions, into static drainers and a membrane press. Skins were pressed at 0.9 bar of pressure and the juice was cold settled for 48 hours. Cold fermentation took place in stainless steel tanks. No malolactic fermentation was allowed and the wine was left on its' lees for two months before being bottled.

