

Southern Right Sauvignon Blanc 2011

The 2011 Sauvignon blanc is an extremely attractive wine, with particularly lifted aromas combining energetic green and riper tropical elements - and a slightly denser more generous mouthfeel than the 2010. It maintains the typical Southern Right briny, "marine pool" characters and long intense, dry minerality. As always, a wine leaning more towards the Loire than New Zealand.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Southern Right

winemaker : Hannes Storm

wine of origin : Walker Bay

analysis : alc : 13.2 % vol pH : 3.2 ta : 7 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : We use 5 different clones (including the top Loire clones) each giving its own set of characteristics – structural and flavour.

We use grapes from 2 principal soil types – each with several structural classifications. Sandstone-derived soils for the more lifted greener aromas and edgy tension in the wine. Very clay-rich Shale-derived soils for mid-palate density and structure with more tropical aromas. In the case of the 2011, Sandstone-derived soils were 56% and Clay-rich soils were 44%.

We source from 17 different vineyard sites with 45% of the grapes coming from our own vineyards in the Hemel-en-Aarde Valley, 7% from the Upper Hemel-en-Aarde Valley and 48% coming from other vineyards in the Walker Bay District.

about the harvest: We harvest at a range of ripeness levels from 12% alcohol to 13.5% alcohol aiming for an alcohol of very close to 13%. If the alcohol is too close to 13.5% the wine inevitably has a sense of sweetness we do not want. Our Sauvignon blanc harvest started on February 7th and finished on March 16th illustrating not only the range of sites we draw from but the range of ripeness we harvest at as well.

