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Uitkyk Sauvignon Blanc 2010



Colour: Pale straw with a gree-yellow tint.
Bouquet: Herbaceous flavours typical of a cool climate, such as green peppers and fig leaves are backed by tropical granadilla and litchi.
Taste: The palate is light and dry and shows lively smooth, ripe melon fruit and a whole basket of tropical flavours. Good racy acidity adds zest and excitement.

This wine goes well with seafood, cold cuts, pasta and poultry, or simply enjoy it on its own.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Uitkyk Estate
winemaker : Estelle Lourens
wine of origin : Stellenbosch
analysis : **alc :** 13.6 % vol **rs :** 1.2 g/l **pH :** 3.38 **ta :** 6.9 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Cork

in the vineyard : **Background**
The farm Uitkyk, situated on the south-western slopes of the Simonsberg, was established in 1712. The estate's neo-classical manor house, completed in 1788, is thought to be the work of the French architect Louis Michel Thibault, who was active at the Cape at the end of the 18th century.

Vineyard Location
Uitkyk Estate is 600ha in size with 140ha under vines. An interesting variety of cultivars are planted on the estate: Chardonnay, Sémillon, Chenin blanc, Viognier, Pinot Grigio, Cabernet Sauvignon, Merlot, Shiraz, Pinotage, Sangiovese, Mourvédre, Petit Verdot and Pinot noir. All the vineyards are planted in deep red, decomposed granite soil. During the 2009 vintage 781 tons were harvested at the cellar.

The Sauvignon blanc grapes from which this wine is made come from three different blocks on the estate. The younger vines impart fresh fruit salad flavours and natural acidity whilst the more mature blocks provide the body.

Different slopes and altitudes, ranging from 250m to 500m above sea level, were chosen for the Sauvignon blanc grapes to gain maximum complexity. Some of the vines are grown under dryland conditions whilst others receive supplementary irrigation where necessary.

All the vines are grafted on nematode-resistant Richter 99 and 110 rootstocks and pruned to optimise yield and quality.

Viticulturist: Dr Eben Archer

in the cellar : Exceptionally healthy grapes were hand-harvested in February and 6 to 20 hours of skin contact was allowed. Pure yeast cultures were used. Fermentation in stainless steel tanks at 11° to 13°C took place for a period of 15 to 24 days. The wine spent two months on the less before final bottling.