

False Bay Sauvignon Blanc 2010

A typical cool climate racy green pepper aromas form the backbone of the wine, but the inclusion of fruit from slightly warmer areas also allows for an interesting underlay of tropical/floral flesh. The acidity is wellbalanced and brings great focus to the wine without being too intrusive.

Enjoy this wine well chilled on its own or with seafood and Mediterranean dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Waterkloof

winemaker : Werner Engelbrecht

wine of origin : Western Cape

analysis : alc : 12.90 % vol rs : 1.48 g/l pH : 3.37 ta : 5.49 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : Vineyards

Our production areas include sites in the Perdeberg, Durbanville and the Helderberg (Stellenbosch), which provide our wine with its delicious flavours and crisp acidity. These vineyards allow for slower ripening, a greater natural concentration of flavours and long finish. Depending on the slopes and the fertility of the soils in these cooler areas, flavour profiles can range from the more tropical gooseberry and lychee to racy green pepper, or even herbaceous asparagus. We selected those vineyards that steered away from the herbaceous character, which we associate with over vigorous soils. Although further from the coast, the whole of Table Bay is visible from the Paardeberg vineyard we use.

The 2009/10 Growing Season

After a very cool 2008/09 growing season, the 2009/10 vintage was one of the most difficult in years. Strong winds of up to 120 km/h and rainstorms at the end of October were some of the climatic factors we had to battle with during spring. The wind created havoc right through the season, blowing off shoots and reducing the yield significantly. Cool weather prevailed through spring into late February 2010 and had a positive influence on quality of the grapes. White varieties were generally picked during the cool conditions prevailing in January and February.

about the harvest: The grapes were harvested according to their taste profile in the vineyards.

in the cellar : The grapes were destemmed and crushed with a bag press. Settling of the juice took place at a temperature of 12°C for at least 24 hours. The juice was fermented at temperatures of between 15 - 18°C and took about 3 weeks to ferment dry. As with most of our white wines, the Sauvignon Blanc was left on the primary lees for 4 - 6 weeks before sulphur was added. The wine stayed on the fine lees until bottling.

