

Teddy Hall Jan Blanx Super White Cuvée NV

Pale straw in colour. Tinned peas and melon nose, with fig and melons on the palate. Dry crisp wine, refreshing zestiness on the finish is an enticement to take yet another sip...

Enjoy with seafood, chicken, vegetarian or pasta dishes.

variety : Sauvignon Blanc | Sauvignon Blanc driven

winery : Teddy Hall Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 13.00 % vol rs : 4.2 g/l pH : 3.15 ta : 8.8 g/l va : 0.5 g/l

type : White

pack : Bottle **size :** 0 **closure :** Screwcap

3 Stars - Platter Guide

ageing : Drink now or over the next year.

in the vineyard : A combination of both trellised and bush vines were used in the vinification of this wine. Planted in 1990 on broken shale the vineyards are mostly dry land although some vines had the benefit of drip irrigation. Yields averaged out at around 6.5 tons a hectare.

about the harvest: Hand harvested and ripeness was measured at 23° Balling. Countering the grape sugar, the acidity was recorded at 7.8g/l on average.

in the cellar : Keeping grapes cool is essential in order to get the most from this style of wine. It arrived at the cellar in the early morning and was lightly pressed before settling overnight in a stainless steel tank. The clear juice was then racked off and inoculated with Vin 7 yeast and fermented at 10°C. It was also left on its lees for four months in order to extract the maximum amount of flavour - with the lees also stirred up periodically. The standard pre-bottling regime of cold stabilization and filtration was then followed. Please note this wine was bottled under screwcap in order to retain as much primary flavour and freshness as possible.

