

Shannon Sanctuary Peak Sauvignon Blanc 2010

The clay/shale soils, provide the Sauvignon with flavours on the riper side of the fruit spectrum and with more structure for a broader palate. The blending in of naturally fermented Semillon, matured on the lees, provides a fuller mouth feel and adds to the complexity of the wine.

variety : Sauvignon Blanc | 88% Sauvignon Blanc, 12% Semillon

winery : Shannon Vineyards & Wines

winemaker : _

wine of origin : Elgin

analysis : alc : 13 % vol rs : 2.7 g/l pH : 3.32 ta : 6.8 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

in the vineyard : The focus of this wine is based on a vineyard component arising from low yielding Table Mountain Sandstone soils. Using neutral yeasts, Shannon Sauvignon Blanc expresses very distinctive and concentrated primary fruit aromas of asparagus, citrus, and some capsicum in a mineral and flinty style.

Clones planted : SB 11, 159, 161, 242, 316 & 317

Rootstock : Richter 110 and 101-14

Soil types : Mostly quartz encrusted silica Table Mountain Sandstone.

Aspect of vineyards : South East, East and North East facing slopes.

Ha planted : 4.3 ha (6 blocks)

Planting distance : 2.2m x 1.5m & 2.2m x 1.2m

Vines per hectare : 3030 to 3787 vines.

Trellis system : Vertical shoot positioning with 5-wire Hedge system with movable wires.

Irrigation : Combination of drip and micro irrigation.

Average Production : 6-8 tons per hectare (40.5-54 hl/ha).

Temperature : Average growing season temperature of a cool 17,5°C.

Rainfall : Summers are dry with abundant rainfall, mostly in the winter months.

in the cellar : The grapes are chilled to 3°C. The bunches are sorted on a conveyor, destemmed and crushed. All transfers of grape must and juice in these early stages are attained using gravity. Selected parcels of the grapes undergo a period of skin contact, at 8°C to encapture favourable skin flavours. After a gentle pressing, the juice left to settle for a period of 72 hours at 2°C. Fermentation in stainless steel tanks continues at 12°C until the wine is dry. The 12% blended Semillon is fermented on natural yeasts and matured for 3 months in 100% new French oak and bâtonnage (lees stirring) practised fortnightly.

