

## Clouds Sauvignon Blanc 2011

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Light yellow/green in colour, the nose shows multi-layered tropical fruit such as passion fruit, kiwi fruit, gooseberries and fig. This wine is true to the terroir of the soil, high altitude vineyard and aspect where it originates from. This is a mouth filling wine with a firm acidity leading to a multi-layered & balanced palate showing creamy tropical fruit flavours on the finish.

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**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Clouds Wine Estate

**winemaker** : \_

**wine of origin** :

**analysis** : **alc** : 13.5 % vol   **rs** : 3.1 g/l   **pH** : 3.27   **ta** : 6.6 g/l

**type** : White

**pack** : Bottle   **closure** : Cork

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**ageing** : To be enjoyed now, but will mature well over next 1-2 years.

**in the vineyard** : Situation: North East facing slopes

Altitude: 380m

Varietal: Sauvignon Blanc – “Weerstasie” clone

Soil Type: Hutton Decomposed granite

Rootstock: R99

Age of vines: 18 years

Trellising: Vertical hedge

Pruning: 2-Bud Spurs every 15cm

Irrigation: Dry Land

**about the harvest**: Picking date: Late February 2011

Yield: 8.5 tons/ha

**in the cellar** : Fermentation Temp: 13°C

Yeast: assorted French strains and local strains

The grapes were crushed and destemmed. The juice was immediately pressed and cold settled for 2 days at 12°C, were after it was inoculated with the above yeasts.

After fermentation the wine was left on the fine lees for 4 months in stainless steel tanks.

Only Free juice used.