

## Morkel Sauvignon Blanc 2011

---

- Pale straw colour with a green tinge.
- At the same time tropical and green/mineral
- With figs, granadilla and green pepper on the nose and palate.
- A mineral mouthfeel of chalk and flint, retains the tight and racy finish.

A wine which will compliment seafood, poultry and vegetable dishes.

---

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

**winery** : Bellevue Wine Estate

**winemaker** : Wilhelm Kritzingner

**wine of origin** :

**analysis** : **alc** : 13.8 % vol **rs** : 1.5 g/l **pH** : 3.13 **ta** : 8.5 g/l **so2** : 139 mg/l **fso2** : 45 mg/l

**type** : White **style** : Off Dry **body** : Light **taste** : Fruity **wooded**

**pack** : Bottle **size** : 0 **closure** : Cork

---

**ageing** : Should be drunk within the next 4 years.

**in the vineyard** : Soil: Glenrosa

Trellising: 5 wire hedge

Age of vines: 15 years old

Climate: A dry winter, followed by a mild summer, resulted in average growing conditions.

Viticulturist: Dirkie Morkel - 4th Generation owner of the Estate

**about the harvest**: The grapes were harvested on Feb 8th, just before the traditional heat wave of mid-February at 23° Balling

Yield: 6t/ha

**in the cellar** : Less reductive handling of the grapes and juice allowed for tropical flavours to also develop. After 6 hours of skin contact the juice settled for 3 days. It was fermented with anchor vin 7 yeast at 12° – 15° C over 12 days. After fermentation, it spent 90 days on the lees.