

False Bay Sauvignon Blanc 2011

Combination of tropical flavors and citrus are prominent on nose. Rich pallet with an abundance of tropical flavours. Firm acidity freshens the rich palette.

Great as an aperitif and will also compliment summer salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Waterkloof

winemaker : Werner Engelbrecht

wine of origin : Stellenbosch

analysis : alc : 12.00 % vol rs : 2.38 g/l pH : 3.41 ta : 5.60 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : Our production areas include sites in the Perdeberg, Durbanville and 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 a 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 & 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 Perdeberg vineyard we use.

THE 2010/2011 GROWING SEASON

A year characterized by huge climatic differences, which resulted in a small crop with lots of concentration. Low winter rains and a very dry summer played a major part in the smaller crop. The start of the growing season was cool with lots of wind, which led to uneven flowering. Windy conditions prevailed until mid-February and were particularly strong during December. Harvest started 6 – 10 days earlier than normal due to the dry, windy conditions. The harvest period was also very compact due to the dry conditions and small crop.

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

in the cellar : The grapes were destemmed and crushed into a bag press. Settling of the juice took place at a temperature of 12° C, for 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 then stayed on the fine lees until bottling.

