

Fairhills Semillon / Sauvignon Blanc 2011

Complexity between fruit as guava, peaches and grassiness. The palate is fresh and elegant and a soft acid finish.

variety : Semillon | 60% Semillon, 40% Sauvignon Blanc

winery : Origin Wine

winemaker : Alain Cajoux

wine of origin : Western Cape

analysis : alc : 12.73 % vol rs : 3.52 g/l pH : 3.14 ta : 6.18 g/l va : 0.21 g/l so2 : 122 mg/l fso2 : 35 mg/l

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

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

in the vineyard : Age of vines: 9 - 22 years

Rootstock: Richter 99

Clones: GD 1/ SB 7/ CO 1139

Trellis system: 3 Wires

Irrigation: Yes

Vine density: 2500 vines/ha

Soil: Hutton & Clay

Climate: Mediterranean

about the harvest : Date: January/February

Type: Early morning handpicked and harvest machine at night.

Yield: 8 - 12 ton/ha

in the cellar : Crushing/Destemming: Gentle Destalking

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): Maintained fermentation temperature at 14 - 16°C

Yeast Strain: CKS 102

Malolactic (y/n): No

Lees contact / battonage: No

Barrel ageing (oak type, % of blend, duration): No

Or other method of oak maturation (chips etc.): No

Fining: Bentonite

Filtration: Kieselguhr

Stabilisation: Cold at -4°C

Does this wine contain any genetically modified ingredients? NO

