

## Stormhoek Sauvignon Blanc 2011

Typical fresh varietal characteristics of ripe figs, green pepper and gooseberries, with a long satisfying finish.

Best served with a variety of dishes including green salads, asparagus and shell fish. Suitable for Vegetarians and Vegans.

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

**winery :** Origin Wine

**winemaker :** Alain Cajoux

**wine of origin :** Stellenbosch

**analysis :** alc : 12.47 % vol   rs : 2.79 g/l   pH : 3.16   ta : 6.38 g/l   va : 0.34 g/l   so2 : 112 mg/l   fso2 : 45 mg/l

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

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

**in the vineyard :** Appellation: Stellenbosch

Area planted: 32ha

Age of vines: 9 - 12 years

Rootstock: Richter 99

Clone: SB 9K, SB 7A, SB 7N

Trellis system: 3 Wire

Irrigation: Yes

Vine density: 1800 vines/ha

Soil: Hutton/clay

Climate: Mediterranean

**about the harvest:** Date: Early February

Type: Handpicked

Yield: 8 - 10 ton/ha

**in the cellar :** Crushing/Destemming: Gentle destalking/crushing

Tanks (type): Stainless steel tanks

Fermentation protocol (vessel, temp, duration): Maintained fermentation temperature at 13 - 14°C

Yeast Strain: D47 VIN7

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

