

Vondeling Sauvignon Blanc 2011

A refined nose of citrus passion fruit, and fig is supported nicely by a moderate capsicum freshness. These aromas carry through beautifully to a firm but fruit driven palate with a mild acidic zing, some flintiness and the lingering taste of guava.

For a minimalistic treat, enjoy a chilled glass of Sauvignon Blanc with freshly steamed seasonal asparagus. Alternatively, fresh bread ripe cheese and berry jam. Add sunshine and picnic blanket to taste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Vondeling Wines

winemaker : Matthew Copeland

wine of origin :

analysis : alc : 12.0 % vol rs : 4.5 g/l pH : 3.35 ta : 6.8 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : The grapes originate from two 29-year-old vineyards called The Long Block and The Spice Block respectively. Yields are seldomly above 6t/ha and therefore naturally produce wines with structure and superior concentration. Our soils consist exclusively of deep, well-weathered granite with moderate amounts of clay and iron.

about the harvest: Grapes are picked only in the cool, early hours of the morning and then packed into a cold room to be chilled before processing the following day.

in the cellar : The grapes are gently crushed pressed speedily to tank. The sensitive Sauvignon Blanc must is protected from degradation by oxygen throughout this process of dry the judicious application of dry ice pellets, which in turn form an insulation blanket of carbon dioxide above the juice. All free-run juice and press juice are managed separately, according to their individual character.

The juice is cold settled for 48 hours before it is racked off its sediments and inoculated with pure yeast cultures. Cold fermentation at 11°C locks in freshness and promotes an intense tropical fruit bouquet. After fermentation, the wine is kept on the gross lees for 7 months. This practice adds weight to the palate and promotes a creamier mouth feel.

