

BAYEDE! The Prince Sauvignon Blanc 2011

Combining the tropical flavours of Chenin Blanc with the fresh citrus of Sauvignon Blanc. Chenin Blanc puts-up hand and shouts "I'm the boss" with a tropical of guava skin and honey blossom.

This wine will go very well with Thai foods, shell fish and vinaigrette salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bayede!

winemaker : _

wine of origin :

analysis : alc : 12.0 % vol rs : 2.0 g/l pH : 3.34 ta : 5.19 g/l

type : White **style :** Dry **body :** Full **wooded**

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

in the vineyard : The core of the grape supply is found just to the north of Stellenbosch, bordered by the town of Wellington to the North- East, and the mountains of the Drakenstein and Franschhoek ranges to the South-East. To the South-West, Durbanville and Philadelphia, while to the North-West it borders the Swartland wine district. The area has many different climatic zones, soils and aspects and thus succeeds with a wide range of styles and varieties. Sauvignon Blanc performs better in the cooler parts of the region, and grapes are sourced from these areas. The vines are trellised and supplementary irrigation is used. Chenin Blanc vineyards are mostly bush vines with no irrigation and are planted throughout the region. The grapes from the warmer areas close to Paarl and Wellington is more suitable for this blend.

about the harvest: Sauvignon Blanc grapes are harvested in the early hours of the day in order to prevent losing the delicate flavours. The Chenin Blanc grapes are mostly hand-harvested and de-stemmed before going into a separator where we separate the free run juice from the skins after 12 hours.

in the cellar : When selecting the grapes for this range, we aim to introduce an element of softness and easy accessibility into the wines. Blending between varieties allows us to select the best of both to achieve this.

The Sauvignon Blanc grapes are gently pressed and only free run juice is used to ensure elegance. Fermentation takes place at temperatures between 10 and 14°C and cultured yeasts are used to start fermentation. Skin contact of 12 hours is allowed.

The Chenin Blanc grapes are de-stemmed before going into a separator where we separate the free run juice from the skins after 12 hours. Settling takes place at 14°C for 16 hours, followed by fermentation between 12 and 14°C. At least 3 months of contact with the fine lees is allowed before bottling. Blending is performed only shortly before bottling, allowing us to do fine-tuning to the blends right up to this time. We view this as an artistic expression by the winemaker.