

Winters Drift Sauvignon Blanc 2010

Colour: Clear and brilliant. Pale straw.

Nose: Subtle and gentle entry, green nettle and cut grass noticeable. Hints of tropical fruit, showcasing gooseberries and pineapple. Floral nuances extend the layered flavour profile. Hints of fynbos and rooibos.

Palate: Elegant and welcoming palate with an attractive freshness. Green tropical flavour spectrum shows on aftertaste. Lingering minerality evident.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Winters Drift

winemaker : _

wine of origin :

analysis : alc : 13.5 % vol rs : 1.7 g/l pH : 3.03 ta : 6.8 g/l

type : White

pack : Bottle **closure :** Cork

ageing : Aging: 3 - 4 years

in the vineyard : The Sauvignon Blanc vineyards have a (cooler) south facing aspect, and are 340m above sea level. Planted with a vine spacing of 2.5m x 1.5m in deep / yellow soils with high water retention capacity, but very well drained. The first Sauvignon Blanc vineyards were planted in 2004.

about the harvest: Grapes are handpicked in the morning to ensure lower temperature berries.

in the cellar : Skin contact for 4 - 6 hours. Cold fermented in steel tanks with the aid of selected yeast strains.