

## Barton Sauvignon Blanc / Semillion 2013

This blend fermented to dryness has hints of orange blossom on the nose is fresh on the palate with flavours of melon, litchi and granadilla with good length and balance.

**variety :** Sauvignon Blanc | 62% Sauvignon Blanc, 38% Semillon  
**winery :** Barton Vineyards  
**winemaker :** Reinhard Odendaal  
**wine of origin :** Walker Bay  
**analysis :** alc : 13.5 % vol rs : 4.9 g/l pH : 3.36 ta : 7.3 g/l so2 : 23 mg/l  
**type :** White **style :** Dry **body :** Full **taste :** Mineral  
**pack :** Bottle **size :** 0 **closure :** Screwcap

**in the vineyard :** Barton's vineyards (latitude 34 degrees south) lie in the Botriver Valley on the cooler south slopes of the Kogelberg, some 180 metres above sea level, absorbing the cooling Atlantic breezes from Walker Bay eleven miles distant. The cool sea breeze lowers disease incidence and aids in good colour formation. The frost free moderate cool climate and southerly aspect gives a slow and extended grape ripening period preserving the flavours and aiding phenolic ripeness of the grape. Temperatures in the growing season average between 19 and 22 degrees centigrade. The dominant soil formation is gravely coarse sand with ferruginised quartzite gravel overlying soft weathered Table Mountain sandstone with clay patches. Average annual rainfall is 550 mm.

**about the harvest:** The grapes were handpicked in the cool of the early morning at optimum ripeness.

**in the cellar :** The grapes were handpicked in the cool of the early morning at optimum ripeness, crushed, destalked and selected at Barton Cellar prior to being subjected to a gentle press. The juice (or must) was settled at 10°C then racked prior to fermentation. The juice was handled as reductively as possible. Fermentation temperature was kept between 10°C and 14°C. The fermentation was completed after 24 days and the wine was left on the lees for 4 months before racking and bottling.

Blending: 62% Sauvignon Blanc 38% Semillion

Bottling: The wine was bottled at Barton Cellar into 3990 x 750 ml bottles.



### Barton Vineyards

Overberg

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[www.bartonvineyards.co.za](http://www.bartonvineyards.co.za)

