

False Bay Sauvignon Blanc 2012

Great combination of grassy and tropical aromas. Fresh, zingy with some richness. The wine is well balanced with a long dry finish. It will go with a wide variety of food or enjoy a nice chilled glass on its own.

Great as an aperitif and will also compliment summer salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Waterkloof

winemaker : Werner Engelbrecht

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 2.0 g/l pH : 3.54 ta : 5.54 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Our production areas include sites in the Perdeberg, Durbanville and Stellenbosch, which provide our wine with its delicious flavours and crisp acidity. These vineyards allow for slower ripening, a greater natural concentration of flavours and a long finish. Depending on the slopes and the fertility of the soils in these cooler areas, flavour profiles can range from the more tropical gooseberry & lychee to racy green pepper, or even herbaceous asparagus. We selected those vineyards that steered away from the herbaceous character, which we associate with over vigorous soils. Although further from the coast, the whole of Table Bay is visible from the Perdeberg vineyard we use.

THE 2011/2012 GROWING SEASON

Winter seems to be the foundation on which every new season is built. It sets up the vines for the coming growing season and its effects can be felt throughout the growing season. We experienced very cold weather in the early part of winter, which allowed for even bud break in Spring. Vines did bud a bit earlier than normal due to the warmer weather experienced during the latter part of winter. Rainfall was very low during the winter period which is always a problem in areas where we rely on winter rains for our dams as well as to fill up the ground water levels. The dry conditions followed through into summer with a smaller crop the result. Very warm weather in early January caused sunburn in dry land areas and had a negative effect on the size of the crop. Fortunately the warm spell were followed by cooler temperatures for the rest of the ripening period. Grapes could ripen properly and harvest started about 2 weeks later than normal due to the cool growing conditions during the final ripening period.

about the harvest: The grapes were harvested according to their taste profile in the vineyards.

in the cellar : The grapes were destemmed and crushed into a bag press. Settling of the juice took place at a temperature of 12° C, for 24 hours. The juice was fermented at temperatures of between 15 - 18°C and took about 3 weeks to ferment dry. As with most of our white wines, the Sauvignon Blanc was left on the primary lees for 4 - 6 weeks before Sulphur was added. The wine then stayed on the fine lees until bottling.

