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Brunia Sauvignon Blanc 2011

2010/11 season once again had its fair share of challenges at Cold Mountain. Lots of wind, wet and cloudy December and rain during February required some extra care during the wine making process. However, all things considered, BRUNIA Sauvignon Blanc again proved to be a wine of exceptionally high quality.

Nose: Subtle primary entry, showcasing enticing and nettle nuances. Secondary fynbos and blueberry flavours reveals the cool oceanic origin.
Palate: Mouth filling and flavoursome palate. Well balanced wine with an intense lingering aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Brunia Wines
winemaker : Kobie Viljoen
wine of origin : Sondagskloof, Walker Bay
analysis : **alc :** 13.09 % vol **rs :** 1.9 g/l **pH :** 3.18 **ta :** 7.40 g/l
type : White
pack : Bottle **closure :** Screwcap



in the vineyard : Cold Mountain Vineyards, home to Brunia Wines, is situated high on "Die Koue Berge". Twenty kilometers East / South East of Stanford on the Elim/Sandies Glen gravel road. The owners, Willie and Annetia du Preez, bought the farm in 2004. Development commenced in 2005, erecting a farmstead, as well as establishing 11.7 hectare Sauvignon Blanc, 1.7 hectare Shiraz and 1.2 hectare Semillon. Together with its cool maritime and granite eroded soils, the farm makes use o this special terroir for growing grapes to produce our wines.

2011 was the third harvest of Sauvignon Blanc at Cold Mountain and yet another challenging year in the vineyards! Traditional south easterly winds during October/ November followed by a wet and cloudy December were in the order of the day, which added difficulty in keeping the vineyard disease free .

about the harvest: Harvesting took place beginning March 2011.

in the cellar : The grapes were cooled in a cold room overnight and sorted over a sorting table before being destemmed, lightly crushed and fermented in stainless steel tanks at between 11- 13 ?C. Once fermentation was completed the wine was left on its fine lees to attract body until botteling, which took place on 10 February 2012.