

## Winters Drift Sauvignon Blanc 2012

Colour: Brilliant with a green edge.

Nose: The wine displays a generous portion of freshly cut herbaceousness and a touch of lime rind.

Hints of lychee and white peach support the green flavours.

Palate: The cool climate terroir comes through on the palate as a sign of the wine's pedigree. The mouth feel balances the acidity of the wine.

The expressive and crisp character of the wine will allow it to accompany a variety of chicken and fish dishes.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Winters Drift

**winemaker** : \_

**wine of origin** : Elgin Valley

**analysis** : alc : 14.0 % vol rs : 2.0 g/l pH : 3.08 ta : 6.2 g/l

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

**pack** : Bottle **closure** : Screwcap

**ageing** : Will age splendidly over the next three to four 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.

### Vineyard Information

Planted: 2004

Clone: SB316G & 3B3A

Rootstock: R110 & 101-14

**about the harvest**: Grapes were harvested on two different picking dates for more complexity.

**in the cellar** : The first batch grapes had 20 hours skin contact, and the second batch only 5 hours. The grapes were pressed in a basket press and settled down for 24 hours before inoculation. The two batches fermented separately. Different yeast strains and fermentation temperatures were used. The wine stayed on the lees for 3 months and was stirred monthly to create more mouth feeling.

