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Uitkyk Sauvignon Blanc 2012

Herbaceous aromas typical of a cool climate such as green peppers and figs are backed by tropical granadilla and litchi notes. The palate is light and dry and shows lively, smooth, ripe melon fruit and a whole basket of tropical flavours. Good racy acidity adds zest and excitement.

Enjoy the wine while it's still young and vibrant with fresh seafood such as cob, sole, calamari, oysters and mussels or with fresh salads. Also delicious served with cold meats, olives, creamy vegetarian pasta dishes and fried chicken. Serve chilled at around 10° to 12°C.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Uitkyk Estate
winemaker : Estelle Lourens
wine of origin : Stellenbosch
analysis : **alc :** 14.24 % vol **rs :** 2.8 g/l **pH :** 3.36 **ta :** 6.4 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Cork

Old Mutual Trophy Wine Show 2012 - Bronze

in the vineyard : Background
Uitkyk Estate, situated on the south-western slopes of the Simonsberg, was established in 1712. The estate's neo-classical manor house, completed in 1788, is thought to be the work of the French architect Louis Michel Thibault, who was active at the Cape at the end of the 18th century. The estate is jointly owned by Distell and LUSAN.

Vineyards
Uitkyk Estate is 600ha in size with 140ha under vines. An interesting variety of cultivars are planted on the estate: Chardonnay, Sémillon, Chenin blanc, Viognier, Pinot Grigio, Cabernet Sauvignon, Merlot, Shiraz, Pinotage, Sangiovese, Mourvédre, Petit Verdot and Pinot Noir. All the vineyards are planted in deep red, decomposed granite soil.

The grapes for this wine came from two different vineyard blocks on the estate with the young vines contributing the fresh fruit notes and the older vines the body and structure of the wine.

The vines are well-established, planted between 1985 and 1989, and for maximum complexity situated on different slopes and at various altitudes ranging from 350m to 500m above sea level. One of the blocks is grown under dryland conditions while the other was given supplementary irrigation in January 2011.

All the vines are grafted on nematode-resistant Richter 99 and 110 rootstocks and pruned to optimise yield and quality.
Viticulturist: Dr Eben Archer

about the harvest: The vines are well-established, planted between 1985 and 2004, and for maximum complexity situated on different slopes and at various altitudes ranging from 350 m to 500 m above sea level. One of the blocks is grown under dry-land conditions while the others were given supplementary irrigation in January 2012. All the vines are grafted on nematode-resistant Richter 99 and 110 rootstocks and pruned to optimize yield and quality. Yields ranged between 5 and 7,5 tons per hectare.

in the cellar : Exceptionally healthy grapes were harvested from 13 February until 6 March 2012. Two to six hours of skin contact was allowed. Pure yeast cultures (VIN 7) were used. Fermentation in stainless steel tanks at 11° to 13°C took place for a period

of 18 to 23 days. The wine spent three months on the less before final bottling in July 2012.