

Obikwa Sauvignon Blanc 2013

Colour: Clear with green tints.

Bouquet: Tropical fruit with gooseberries, asparagus and green fig in the background..

Taste: Crisp and fruity with tropical fruit, gooseberries and hints of green fig.

Great with line fish, light poultry dishes and the perfect summer patio wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Obikwa Wines

winemaker : Michael Bucholz

wine of origin : Western Cape

analysis : alc : 12.01 % vol rs : 6.00 g/l pH : 3.34 ta : 6.64 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard :

Background

Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun, as depicted by the bright yellow ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBIKWA people for whom the ostrich represents a life force and trusted companion.

The vineyards (viticulturist: Annelie Viljoen)

The grapes are sourced from selected vineyard sites in all the wine regions of the Western Cape known for their great diversity of ancient soil types, differences in geography with majestic mountain ranges and varying weather cycles influenced by the proximity to the sea.

The soils vary from mountain sandstone marked by granite intrusions, and shale at lower altitudes in the coastal zone with predominantly shale and river deposits in the interior. The soils on gently undulating hills towards the sea consist of coarse bleached sand and gravel. The soil types on gently undulating shale landscapes adjacent to granite mountain ranges vary from weathered stony residual soils on hill crests, to slopes of strongly structured soils with a weathered shale substrata.

about the harvest: Hand & machine harvested at 21 - 23° Balling during February and March, the grapes from the different vineyards are vinified separately.

in the cellar : In the cellar the juice is immediately separated from the skins and clarified. Fermentation, with selected yeast strains, is controlled at 12 - 15°C to maintain the individual cultivar character. Careful blending, stabilisation & clarification follow before bottling.

