

Southern Right Sauvignon Blanc 2013

Made reductively in order to maximize the fruit personality of the vintage, the 2013 shows more marked fruit aromatics than usual, while maintaining the typical Southern Right balance of Old World minerality and length with hints of New World palate coverage and body. 2013 is a wine that favours origin expressive individuality, minerality and palate complexity ahead of pure, pungent varietal aroma. A significant percentage of fruit from clay-rich soil has added an intense mid-palate structural component and addition overall complexity to this wine.

variety : Sauvignon Blanc | 95.8% Sauvignon blanc, 4.2% Semillon

winery : Southern Right

winemaker : Hannes Storm

wine of origin : Western Cape

analysis : alc : 13.4 % vol rs : 2.0 g/l pH : 3.07 ta : 7.2 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : 2013 was a standout vintage with rich, generous, sumptuous wines displaying great depth of fruit and structure. The reds in particular benefited from the 2013 harvest conditions, with dark, complex fruit at moderate alcohol levels. A cold winter was followed by a cold wet spring almost up to flowering, while cool strong Southeasters with some rain during flowering and berry-set contributed to very low yields. In general bud-break was later than usual and for the first time Sauvignon blanc ripened before Pinot noir and Chardonnay.

A drier, breezy December and January contributed to healthy disease free ripening. The average of the maximum temperatures for December, January, February and March was, at 25.33 Centigrade, a touch higher than our long-term average of 25 Centigrade – warmer than 2012, 2010 and 2009, but cooler than 2011.

Fruit Origin: Hemel-en-Aarde Valley 49%, Upper Hemel-en-Aarde Valley 21%, Other Walker Bay 30%

Soil: Table Mountain Sandstone derived soil 32%, Clay-rich shale derived soil 68%

about the harvest: Overall a later harvest and a harvest characterized by smooth logistics and excellent team work between cellar and vineyard.

in the cellar : This wine was on fine lees for 3 Months.

