

## Doreen Sauvignon Blanc 2013

Straw coloured, this zesty Sauvignon blanc shows an abundance of tropical fruit, freshly picked garden herbs and hints of grapefruit on the nose. The follow through onto the palate and lingering finish is an enticement to take yet another sip...

Enjoy with most seafood, chicken, vegetarian or pasta dishes.

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

**winery** : Teddy Hall Wines

**winemaker** : Teddy Hall

**wine of origin** : Stellenbosch

**analysis** : alc : 14.00 % vol   rs : 1.6 g/l   pH : 3.34   ta : 6.2 g/l   va : 0.6 g/l

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

**pack** : Bottle   **size** : 750ml   **closure** : Screwcap

Tim Atkin MW rated DOREEN Sauvignon blanc 2013 92/100 in his 2014 South African Report

**ageing** : Drink now or over the next 2 years

**in the vineyard** : Trellised Sauvignon blanc vines on broken shale yields around 7 tons per hectare.

**about the harvest**: Hand harvested and ripeness was measured at 23,8° Balling. Countering the grape sugar, the acidity was recorded at 7.8g/l on average.

**in the cellar** : Keeping grapes cool is essential in order to get the most from this style of wine. It arrived at the cellar in the early morning and was lightly pressed before settling overnight in a stainless steel tank. The clear juice was then racked off and inoculated with Vin 7 yeast and fermented at 12°C. It was also left on its lees for four months in order to extract the maximum amount of flavour - with the lees also stirred up periodically. The standard pre-bottling regime of cold stabilization and filtration was then followed. Please note this wine was bottled under screw cap in order to retain as much primary flavour and freshness as possible.

