

## Teddy Hall Jan Blanx Super White Cuvee 2013

Pale straw in colour. Tropical fruit salad and melon nose, with fig and melons on the palate. Dry crisp wine, refreshing zestiness on the finish is an enticement to take yet another sip...

Enjoy with seafood, chicken, vegetarian or pasta dishes.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Teddy Hall Wines

**winemaker :** Teddy Hall

**wine of origin :** Stellenbosch

**analysis :** alc : 14.00 % vol    rs : 3.2 g/l    pH : 3.25    ta : 7.8 g/l    va : 0.5 g/l

**type :** White

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

**ageing :** Drink now or over the next two years.

**in the vineyard :** A combination of both trellised and bush vines were used in the vinification of this wine. Planted in 1990 on broken shale the vineyards are mostly dry land although some vines had the benefit of drip irrigation.

**about the harvest:** sauvHand harvested and ripeness was measured at 23.6° Balling. Countering the grape sugar, the acidity was recorded at 7.3g/l on average.

Yields averaged out at around 6.5 tons a hectare.

**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 10°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 screwcap in order to retain as much primary flavour and freshness as possible.

