

Winters Drift Sauvignon Blanc 2013

Colour: Pale coloured with a strong presence of green.

Nose: Intensely fruity on the nose with a variety of flavours contributing to complexity including soft pineapple, litchi, pear and white stone fruit. Green vegetative aromas, so characteristic of the cultivar and cool climate, are also prominent.

Palate: On the palate, the wine has refreshing acidity and a lingering aftertaste that end with crisp green notes.

The expressive and crisp character of the wine will allow it to accompany a variety of chicken and fish dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Winters Drift

winemaker : Koen Roose

wine of origin : Elgin

analysis: alc : 14 % vol rs : 1.9 g/l pH : 3.26 ta : 5.9 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Will age splendidly over the next three to four years.

in the vineyard : The Sauvignon Blanc vineyards have a (cooler) south facing aspect, and are 340m above sea level. Planted with a vine spacing of 2.5m x 1.5m in deep yellow soils with a high water retention capacity, but very well drained.

Vineyard Information

Planted: 2004

Clone: SB316G & 3B3A

Rootstock: R110 & 101-14

about the harvest: Grapes were harvested on two different picking dates for more complexity.

in the cellar : The first batch grapes had 20 hours skin contact, and the second batch only 5 hours. The grapes were pressed in a basket press and settled down for 24 hours before inoculation. The two batches fermented separately. Different yeast strains and fermentation temperatures were used. The wine stayed on the lees for 3 months and was stirred monthly to create more mouth feeling.

