

Okha Sauvignon Blanc 2001

Typical Sauvignon Blanc from a cooler vintage. Lots of grass, bell pepper, green melon and gooseberry flavours supported by firm acidity.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Joostenberg

winemaker : Tyrrel Myburgh

wine of origin : Paarl

analysis : alc : 13.12 % vol rs : 3 g/l pH : 3.19 ta : 6.3 g/l

about the harvest: The grapes were handpicked from a single vineyard on 7,9 and 10 February at an average sugar of 22.5Â°B.

in the cellar : This wine was made reductively to retain its natural fruit flavours. The juice had skin contact for 4 hours after which it was gently pressed and fermented in stainless steel tanks at 12 -16 Â° C for 4 weeks. The wine had lees contact for one month.

