

African Sky Sauvignon Blanc/Semillon 1999

On the nose the wine has typical Sauvignon Blanc grassiness with mellow hints of the Semillons waxy, lanolin flavours. On the palate it is balanced with herbaceous and honeyed characteristics evident from both cultivars. The wine has a long, crisp finish.

variety : Sauvignon Blanc | Sauvignon Blanc, Semillon

winery : African Sky Wines

winemaker : Frans Malan

wine of origin : Coastal

analysis : alc : 12.42 % vol rs : 4 g/l pH : 3.47 ta : 5.9 g/l

type : White

in the vineyard : The Sauvignon Blanc grapes came from vineyards in the Stellenbosch and Durbanville areas, planted at 160 to 190 metres above sea level in deep, red Hutton and yellow-brown Clovelly soil. The vineyards were planted between 1974 and 1993 and face south and southwest. The Semillon grapes came from vineyards in Franschhoek, planted at 150 to 160 metres above sea level in deep, sandy, river soils. The vines were planted from 1963 to 1993 and has a flat exposure.

about the harvest: The Sauvignon Blanc grapes were picked by hand at 19.9 to 21.8° Balling during February and March. The Semillon grapes were picked at 20 to 23° Balling during February and March.

in the cellar : In the cellar the juice was briefly in contact with the skins. The juice fermented cold at 14°C for 14 days.