

Tierhoek Sauvignon Blanc 2014

Traditional, Loire style Sauvignon Blanc made partly from old unirrigated bush vines and partly from younger, cooler-situated vines. Elegant and refined with subtle flavours of blackberry leaf, passion fruit and minerality.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Tierhoek

winemaker : Roger Burton

wine of origin : Piekenierskloof

analysis : alc : 13.83 % vol rs : 3.1 g/l pH : 3.3 ta : 6.7 g/l so2 : 85 mg/l fso2 : 21 mg/l

type : White **style** : Dry **body** : Light **taste** : Mineral

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

in the vineyard : 20% of these grapes are from a single block of 20 year old, unirrigated bush vines and 80% are from a younger trellised block on the cooler south facing slopes. The soil is weathered sandstone which accounts for the wines' minerality. All practices are organic. Yields are between 3-4 tonne per hectare.

about the harvest: The grapes were picked in the early morning then brought in at low temperatures.

in the cellar : The juice was allowed to settle naturally. Fermentation was initiated with cultured yeasts with the temperature kept steady at 12°C to preserve the aroma of the wine. The wine was kept in contact with the fine lees in the tank for 7 months before bottling. A small percentage of the wine fermented in 500 litre barrels.

