

## Sandveld Sauvignon Blanc 2014

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

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**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Tierhoek

**winemaker** : Roger Burton

**wine of origin** : Piekenierskloof

**analysis** : **alc** : 14.35 % vol   **rs** : 1.8 g/l   **pH** : 3.31   **ta** : 6.7 g/l   **so2** : 84 mg/l   **fso2** : 27 mg/l

**type** : White   **style** : Dry

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

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**in the vineyard** : These grapes are from younger trellised blocks 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.