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Uitkyk Sauvignon Blanc 2000



The palate is light and dry, but certainly not stark and unrelenting. Instead, it shows lively, smooth, ripe melon fruit with a touch of caramel. Good, racy acidity adds zest and excitement. Pale, pale straw with a faint green-yellow tint. Herbaceous nose with dusty green peppers, nettles, fig leaves, and, most interestingly, some ripe greengage fruit too. Enjoy when young and vibrant with lighter-textured fish such as fresh kob, deep-fried calamari, fresh oysters and mussels, salads (yes, even with a vinaigrette dressing!) and sole meuniÃ¨re. Delightful on its own, or with a plate of cold cuts with olives, creamy vegetarian pastas and fried chicken. Serve chilled at 10 to 12Â°C.

variety : Sauvignon Blanc | Sauvignon Blanc
winery : Uitkyk Estate
winemaker : Theo Brink
wine of origin : Coastal
analysis : **alc :** 13.0 % vol **rs :** 1.5 g/l **pH :** 3.25 **ta :** 6.1 g/l
pack : Bottle

in the vineyard : 100% Sauvignon Blanc from grapes grown in deep, red, decomposed granite soil at an altitude of 200 to 500 metres above sea level. The vines, planted at a density of 3333 per hectare, are all trellised and are not irrigated. All are grafted onto nematode-resistant rootstocks (Richter 99 and 110) and pruned and trained in such a manner as to reduce the yield and optimize the quality of the fruit from which winemaker Theo Brink crafted the wine.

about the harvest: Yield was a low 7 tonnes per hectare, harvested - by hand on 10 February 2000.

in the cellar : The grape juice received skin contact that lasted between 6 and 12 hours. Pure yeast cultures were inoculated to optimise the fermentation process at around 15Â°C, in stainless-steel tanks.