

## Winters Drift 51 Miles Sauvignon Blanc 2014

Colour: Straw gold with a hint of green.

Nose: Aromas of melons, honey, nectarines and a hint of gooseberries, finishing off with the flavours of fresh, green apples.

Palate: White peaches and melons, supported by a refreshing balance between natural acidity and minerality.

The expressive and crisp character of the wine will allow it to accompany a variety of salad, chicken and fish dishes.

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

**winery :** Winters Drift

**winemaker :** Koen Roose

**wine of origin :** Elgin

**analysis :** alc : 13.5 % vol   rs : 1.7 g/l   pH : 3.4   ta : 5.7 g/l

**type :** White   **style :** Dry

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

**ageing :** Will age splendidly over the next three to four years.

**in the vineyard :** Viticulturist: Christiaan Cloete

The Sauvignon Blanc vineyards have a (cooler) south facing aspect, and are 340m above sea level. Planted with a vine spacing of 2.5m x 1.5m in deep yellow soils with a high water retention capacity, but very well drained.

### Vineyard Information

Planted: 2004

Clone: SB316G & SB3A

Rootstock: R110 & 101-14

**about the harvest:** Grapes were harvested at night.

**in the cellar :** Grapes were pressed in a basket press and the decision was made to not have any skin contact between the skin and juice of the pressed berries, too ensure we don't lose any of the natural acidity in the berries. Different yeast strains were used and inoculation took place at lower temperatures to ensure more complexity. The wine stayed on the fine lees for 8 months and was stirred monthly to create more mouth feeling.

