

## Altydgedacht Sauvignon Blanc 2001

Tropical fruit flavours, full, round, well balanced.

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

**winery :**

**winemaker :** Oliver Parker

**wine of origin :** Durbanville

**analysis :** alc : 13.2 % vol   rs : 3.3 g/l   pH : 3.06   ta : 6.6 g/l   so2 : 96 mg/l   fso2 : 56 mg/l

**type :** White

**in the vineyard :** All the vineyards at Altydgedacht undergo intensive canopy management to ensure an optimum balance between growth and crop production. This allows sunlight penetration for bud differentiation, also enhancing colour and flavour components within the grape. Added to this is effective disease control.

Soils: Hutton and Sandy soils mixed with Clovelly

Trellis system: Hedge

Irrigation: Dry land

Age: 14 years

**about the harvest:** Grapes were picked at between 21-23° Balling.

Crop size: 9 tons/ha

**in the cellar :** Yeast: Vin13

The grapes were crushed and kept very cold. The cellar made use of reductive wine making techniques. After cold fermentation the wine was kept on the lees for 2 months and then bottled.

