

## Niel Joubert Sauvignon Blanc 2001

Dry with a combination of grass and gooseberry aromas. Fruity on the palate with a crisp and clean finish.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Niel Joubert Wines

**winemaker :** Ernie Leicht

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol    ta : 5.5 g/l

**pack :** Bottle

Very well received at the London International Wine & Spirit Fair 2001.

**in the vineyard :** Age of Vines: 17 years

Slope and Aspect: South valley of Simonsberg

Soil: Kroonstad/limestone

Trellis type: 5 wire vertical

Pruning: 1 arms cordon 4 spurs per arm

Yield: 6 tons per hectare

Irrigation: Supplementary drip

**about the harvest:** The grapes were harvested by hand on the 9 February 2001 at 23.5° Balling.

**in the cellar :** The must underwent fermentation for 15 days at 12°C and 6 hours of skin contact. There was no barrel maturation.

