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Uitkyk Sauvignon Blanc 2015



Colour: Pale straw with a green-yellow tint. Bouquet: Herbaceous flavours like green peppers and fig leaves, backed by tropical granadilla and litchi Taste: The palate is light and dry and shows lively, smooth, ripe melon fruit - a whole basketful of tropical flavours. Good, racy acidity adds zest and excitement.

pEnjoy when young and vibrant with fish such as fresh cob, deep fried calamari, fresh oysters and mussels, salads and sole meuniére. Delightful on its own or with a plate of cold cuts with olives, creamy vegetarian pastas and fried chicken. Serve chilled at 10 – 12 degrees Celsius./p

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Uitkyk Estate
winemaker : Estelle Lourens
wine of origin : Stellenbosch
analysis : **alc :** 12.76 % vol **rs :** 1.4 g/l **pH :** 3.32 **ta :** 5.8 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2016 FNB Sauvignon Blanc Top 10
Old Mutual Trophy Wine Show 2012 - Bronze
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Uitkyk Estate, situated on the south-western slopes of the Simonsberg, was established in 1712. The estate's neo-classical manor house, completed in 1788, is thought to be the work of the French architect, Louis Michel Thibault, who was active at the Cape at the end of the 18th century. Theestate is jointly owned by Distell and LUSAN.

in the vineyard :

Uitkyk Estate covers 600ha, with 150ha under vines. Other varieties planted on the estate are chardonnay, sémillon, chenin blanc, viognier, pinot grigio, cabernet sauvignon, merlot, shiraz, pinotage, sangiovese, mourvèdre, petit verdot and pinot noir. All the vineyards are planted in deep, red, decomposed, granite soil.

A 100% sauvignon blanc from 2 different blocks on Uitkyk, this wine combines the fresh fruit salad flavours and natural acidity of young vines and the body of more mature blocks. Due to cooler conditions, it was a very long but intense harvest for the sauvignon blanc grapes and all the blocks were harvested by hand from 13 February to 3 March 2014. Yields ranged between 7 and 9 tons per hectare.

The sauvignon blanc vines are well-established, being planted between 1985 and 2004. Different slopes and different altitudes ranging from 350 to 500m above sea level were selected for the vineyards to gain maximum complexity. No supplementary irrigation was necessary due to good rains in November 2013.

All the vines are grafted on nematode-resistant rootstocks (R99 and R110) and pruned to optimize yield and quality.

about the harvest:

The vines are well-established, planted between 1985 and 2004, and for maximum complexity situated on different slopes and at various altitudes ranging from 350 m to 500 m above sea level. One of the blocks is grown under dry-land conditions while the others were given supplementary irrigation in January 2012. All the vines are grafted on nematode-resistant Richter 99 and 110 rootstocks and pruned to optimize yield and quality. Yields ranged between 5 and 7,5 tons per hectare.

in the cellar :

The grapes were exceptionally healthy and 2-6 hours skin contact was allowed. Pure yeast cultures (VIN 7) were used and the fermentation finished in 18-23 days at 11-13°C in stainless steel tanks. The wine spent 3 months on the lees before bottling took place end of June 2014.