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Uitkyk Sauvignon Blanc 2001



The first Sauvignon vintage produced by the talented and newly-appointed winemaker, Estelle Swart: a lovely bright wine, polished and shiny with newness and freshness, prominent varietal flavours and well-rounded fruit. Pale straw-yellow with faint green tints. Clear and bright. Clean, bracing aromas of passion fruit, tangerine, fresh green herbs and nettle, creating a complex, multi-layered effect. The same richness follows through onto the palate, with vivid melon, grass, green pepper and fig flavours. The wine has a lovely acidity, the fruit is smooth and lively, and the length very good to excellent. Drink this summer (and why not next winter?) with lighter textured fish such as fresh grilled kob, deep-fried calamari, mussels in every form, vegetarian pastas with cream to show up the richness of the sauce, and sole meuniÃ©re. Also try with a plate of salami and olives. Delightful as an aperitif. Serve chilled at 10-12Â°C.

variety : Sauvignon Blanc | Sauvignon Blanc
winery : Uitkyk Estate
winemaker : Estelle Lourens
wine of origin : Coastal
analysis : **alc :** 14.56 % vol **rs :** 1.8 g/l **pH :** 3.20 **ta :** 7.35 g/l **so2 :** 112 mg/l **fso2 :** 40 mg/l
pack : Bottle

ageing : Enjoy this wine while it is young and fresh. Of course, when cellared under the right conditions, it will, within a year or two, develop even more complexity.

in the vineyard : The grapes used to craft this wine came from vineyard blocks situated at 250 - 500 metres above sea level and facing north-west as well as south. The vines, grafted onto nematode-resistant Richter 99 and 110 rootstocks, are grown in soils originating from decomposed granite. They are trellised on a three-wire â€œfenceâ€ system and are not irrigated.

about the harvest: The grapes were harvested by hand between 5 - 14 February 2001 after reaching a Balling of 24 - 25 degrees. The yield from the vineyard blocks was a low 5 tonnes per hectare, which further enhanced the quality of the fruit.

in the cellar : Skin contact lasted only 6 hours. The must was fermented - using Vin 13 and Vin 7 yeasts â€“ at a temperature of 12 â€“ 13 degrees Celsius - for 14 days in stainless-steel tanks. The wine was left on its lees for a month, and bottled in June 2001.