

## Uitkyk Sauvignon Blanc 2017

**COLOUR** Pale straw with a green-yellow tint. **BOUQUET** Herbaceous bouquet of peppers and fig leaves backed by tropical granadilla and litchi aromas. **TASTE** The palate is light and dry with lively, smooth ripe melon fruit and an abundance of tropical fruit. The racy acidity adds zest and enjoyment to the wine.

Enjoy when young and vibrant with fresh cob, deep fried calamari, fresh oysters and mussels, salads and sole Meunière. Delightful on its own or served with a platter of cold meats and olives, creamy vegetarian pastas and fried chicken. Serve chilled at 10 – 12°C

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

**winery** : Uitkyk Estate

**winemaker** : Estelle Lourens

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.33 % vol **rs** : 1.6 g/l **pH** : 3.29 **ta** : 6.2 g/l

**type** : White **style** : Dry **body** : Light **taste** : Fruity

**pack** : Bottle **size** : 0 **closure** : Cork

2016 FNB Sauvignon Blanc Top 10

Old Mutual Trophy Wine Show 2012 - Bronze

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**about the harvest**: A 100% Sauvignon blanc from two different blocks grown on different slopes at Uitkyk, combining the fresh fruit flavours and natural acidity of young vines with the complexity of older vines. All the vineyards are planted on the estate in deep, red, decomposed granite soil. The Sauvignon blanc vines are well-established and planted between 1985 and 2003 on different slopes and varying altitudes ranging from 320 to 370 meters above sea level to gain maximum complexity. The vines are grafted on nematode-resistant rootstocks (R110) and pruned to optimise yield and quality. Due to the severe drought in the ripening stage no supplementary irrigation was possible. The harvest was short and intense as a result of the dry season and intense and all the Sauvignon blanc blocks were harvested by hand during February 2017 with yields ranging between 5 and 10 tons per hectare.

**in the cellar** : The grapes were exceptionally healthy and 2 to 6 hours skin contact was allowed. Pure yeast cultures were used and the fermentation finished between 18 and 23 days at 11-13°C in stainless steel tanks. The wine spent three months on the lees before bottling took place mid-June 2017.

