

Devon Hill Sauvignon Blanc 2001

Ripe fig, pineapple and tropical flavours. Powerful with a mouthfilling supple experience. Very well balanced with a long, lingering finish. Delicious with any seafood from oysters to smoked fish, gammon, chicken or asparagus.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Devon Hill Winery

winemaker :

wine of origin : Devon Valley

analysis : alc : 14.5 % vol rs : 1.7 g/l pH : 3.6 ta : 5.8 g/l

type : White

pack : Bottle

Veritas 2002 - Gold

Juliet Cullinan 2002 - Silver



in the vineyard : Climate: As the Valley lies less than 20 km from the False Bay coast; it is greatly affected by the cool south sea breezes, which prevail in the summer months. Winter brings on the moisture-laden northwest winds, which result in most of the Valley's 750 mm of annual rainfall.

Soil: Deep red, Hutton, Clovelly soils

Trellising: Hedged (Perold system)

Yield: 4 - 6 tons/ha

about the harvest: The grapes were harvested by hand at 26° Balling.

in the cellar : Only selected bunches were destemmed and crushed, before maceration on the skins were allowed for 24 hours. The skins were pressed and allowed to settle at 6°C, before a pure yeast culture was added for fermentation at 10-13°C for 15 days. Maceration on the lees was allowed for a further 21 days before the wine was fined and bottled. (Production of 800 x 6 cases)