

## Devon View Sauvignon Blanc 2001

### Sold Out

Tropical, grassy flavours excite the senses, with an expectation of fullness that carries through to the finish.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Devon Hill Winery

winemaker :

wine of origin : Devon Valley

analysis : alc : 14.56 % vol rs : 2.1 g/l pH : 3.6 ta : 6.5 g/l

type : White

Wine of the Month Club: Editor's Choice

\*\*\* in John Platter Guide 2003

**in the vineyard :** Climate: Mediterranean – The summers are warm and dry with cold, wet winters. The annual rainfall is approximately 600-800 mm.

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.

