

Pinehurst Sauvignon Blanc 2002

Tropical nose, young fruity palate with a good acidity.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Moreson

winemaker : Anton Beukes

wine of origin : Coastal

analysis : alc : 12.75 % vol rs : 2.1 g/l pH : 3.31 ta : 6.4 g/l

type : White

pack : Bottle

SAA listed in 2001 â€” September 2002

ageing : Can age for approximately 2 years.

in the vineyard : 15 year-old vines that were planted at a width of 1,2 x 2,4m = 3470 vines/ha. Average of about 220m above sea level. Mainly Alluvial silt soil, Extended Perold, two spur pruning system; dense leaf canopy for maximum flavour development.

in the cellar : Picked at 03h00 by mechanical harvester; 20 hours skin contact. Cold fermented at 12Â°C for 3 weeks. Reductive winemaking procedures. 2 months on the lees in stainless steel tanks. Fined with bentonite, racked, cold stabilized and bottled. One month bottle ageing before released.

