

## Birdfield Sauvignon Blanc 2002

Tones of ripe gooseberry, green pepper & pineapple.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :**

**winemaker :** Bob de Villiers

**wine of origin :** Olifants River

**analysis :** alc : 12.0 % vol   rs : 1.3 g/l   pH : 3.47   ta : 6.7 g/l   va : 0.35 g/l   so2 : 108 mg/l   fso2 : 44 mg/l

**type :** White

**in the vineyard :** Area planted: 0.61 ha

Age of vines: 18 years

Rootstock: Richter 99

Clone: Unknown

Trellis system: Perold

Irrigation: Drip

Vine density: 1,2 X 2.7m

Soil: Karoo

Climate: Hot days and cold nights

**about the harvest:** The grapes were harvested by hand on the 7/02/2002

Yield: 14 tons/ha

**in the cellar :** Tanks (type): Stainless Tanks

Fermentation protocol (vessel, temp, duration): 14 days

Malolactic (y/n): No

Lees contact/battonage: No

Barrel ageing (oak type, % of blend, duration): No

Fining: Bentonite

Filtration: Cross Flow

Stabilisation: Yes

