

Devon Hill Sauvignon Blanc 2002

A full, complex wine with freshly cut grass, asparagus, green apple and ripe fig flavours. Enjoy with crayfish, rich seafood dishes, chicken salad or mango & peach kebabs.

variety : Sauvignon Blanc | Sauvignon Blanc
winery : Devon Hill Winery
winemaker : Theo Brink
wine of origin : Devon Valley
analysis : alc : 13.5 % vol rs : 1.5 g/l pH : 3.21 ta : 7.0 g/l
type : White
pack : Bottle

**** in John Platter Guide 2003
Veritas 2002 - Bronze
**** in WINE Magazine (November 2002)

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, decomposed Granite soil
Trellising: Hedged
Yield: 6 tons/ha

about the harvest: The grapes were harvested by hand at 24° Balling.

in the cellar : Only selected bunches were de-stemmed and crushed before maceration on the skins were allowed for 12 hours. The skins were pressed and allowed to settle at 10°C, before a pure yeast culture was added for fermentation at 13°C for 15 days. Maceration on the lees was allowed for a further 21 days before the wine was fined and bottled.

