

Swartland Blanc de Blanc

Discontinued

Clean green grassy peppery flavours with supporting crisp acid.

variety : Colombard | 50% Colombard, 50% Steen

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Coastal

analysis : alc : 11.76 % vol rs : 2 g/l pH : 3.48 ta : 6.79 g/l so2 : 130 mg/l fso2 : 45 mg/l

ageing : 3 to 4 years

in the vineyard : Soil: The grapes are from unirrigated bush vine. The Sauvignon Blanc vines were planted in the best vineyard soils, cool southern slopes were selected with deep, red hutton soils. The Semillon vineyards are on worn granite soils in the cooler valleys at the foothills of the Paardeberg.

Climate: The Swartland falls within the coastal winter rainfall area. Warm, dry summers, moderated by cool Atlantic breezes.

Annual rainfall: 400mm average.

about the harvest: The Sauvignon Blanc and Semillon grapes are harvested and vinified separately.

in the cellar : Both cultivars benefits from extended skin contact, prior to fermentation, in order to maximise the flavour on the skin. Fermentation is at about 15°C and once dry, the wines are left on the lees for a very short period. The base-wines for the blend are only selected after fining and filtration of all the wines are completed, in order to compare all wines on equal terms and to make the best possible selection for this classic blend.

