

Delaire Sauvignon Blanc 2002

Grapes from high altitude mountain vineyards characterize this wine's natural acidity and fruit. A multi layered complex Sauvignon Blanc. The apparent tropical fruit is well balanced by herbaceous and grassy notes. Picked at different ripeness levels to cover the complete flavour spectrum of Sauvignon Blanc.

Serve with Fish, Chicken, Salad Greens and smoked Salmon.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Delaire Graff Estate

winemaker : .

wine of origin : Coastal

analysis : **alc** : 14.00 % vol **rs** : 3.20 g/l **pH** : 3.30 **ta** : 7.00 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **closure** : Cork



ageing : 2-3 Years.

in the vineyard : Situation: Faces North - East

Altitude: 300 m

Distance from Sea: 50 km

Soil Type: Hutton, Clovelly (Decomposed Granite)

Rootstock: Richter 99

Age of vines: 8 years

Trellising: Vertical shoot Position

Pruning: 2 bud spurs

about the harvest: The grapes were harvested in Mid February.

in the cellar : Fermentation temperature 12°C, three different pickings.