

## Delaire Sauvignon Blanc Barrel Mated 2001

Barrel-matured Sauvignon Blanc integrates wood and fruit with grapefruit and butterscotch nuances. The broad yet elegant structured mid-palate follows through to a zesty green pepper and grassy finish. This delicious layering of aroma and flavour will compliment light summer lunches. Ideal Partner Dishes: Fish, Salad, Light Summer Lunches.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Delaire Graff Estate

**winemaker :** The winemaking team

**wine of origin :** Coastal

**analysis :** alc : 12.5 % vol   rs : 4.00 g/l   pH : 2.9   ta : 8.90 g/l

**type :** White

**pack :** Bottle   **closure :** Cork



**ageing :** 1 - 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 the beginning of February.

**in the cellar :** Fermentation temp 16Â°C, Stored on the Lees.

Oak Used: 1/3 of wine for 6 months in French Oak.