

Uitkyk Sauvignon Blanc 2002

Brilliant pale green in colour with typical tropical nose. A refreshing dry wine with luscious fruit flavours.

Enjoy when young and vibrant with lighter-textured fish such as fresh kob, deep-fried calamari, fresh oysters and mussels, salads (yes, even with an acidic vinaigrette dressing!) and sole meunière. Delightful on its own, or with a plate of cold cuts with olives, creamy vegetarian pastas and fried chicken. Serve chilled at 10 to 12 degrees Celsius.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Uitkyk Estate

winemaker : Estelle Lourens

wine of origin : Coastal

analysis : alc : 12.51 % vol rs : 1.8 g/l pH : 3.49 ta : 7.2 g/l

pack : Bottle



in the vineyard : 100% Sauvignon Blanc which the viticulturist and farm manager, Rudi Buys, cultivates in deep, red, decomposed granite soil at an altitude of 250 to 500 metres above sea level. These are well-established vines, planted between 1978 and 1985 at a density of 3333 per hectare. They face north-west and south-west and are all trellised. The Sauvignon Blanc vines at Uitkyk are grown under dryland conditions. All are grafted onto nematode-resistant rootstocks (Richter 99 and 110) and pruned and trained in such a manner as to reduce the yield and optimize the quality of the fruit from which winemaker Estelle Swart crafts the wine.

about the harvest: The yield was a low 5 tonnes per hectare, harvested - by hand - between 8 and 13 February 2002, after reaching a Balling of 21.5 to 23.

in the cellar : The grape juice received no skin contact at all. Pure yeast cultures (VL 3, VIN 13 and VIN 7) were inoculated to optimize the fermentation process at around 12 - 13 degrees Celsius, in stainless-steel tanks. Fermentation was completed after 14 days, and the careful assemblage made just prior to bottling in May 2002.