

Dellrust Sauvignon Blanc 2001

Sold Out

Combinations of green fig and passion fruit.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Albert Bredell

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.0 g/l pH : 2.8 ta : 7.0 g/l

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



in the vineyard : When one would consider making a good Sauvignon Blanc, you have to realize that it is a very difficult competitive wine to make. It all begins at the very first moment that the growing season starts. Careful treatment and canopy control is of the outmost importance. The winemaker should visit the vines weekly and grow with each and every little bunch that he would expect to make that outstanding wine from. It becomes a challenge for the winemaker to make sure that only the best quality grapes will end up in the cellar.

about the harvest: As the ripening of these grapes draws closer towards harvesting, the more regularly the winemaker visits the vineyards by walking up and down between the grapes, tasting and experiencing the different flavours developing. Sauvignon Blanc is very sensitive in losing flavour when not being monitored regularly. When the flavour, taste and ripeness of the grapes are well in balance, it is ready for harvesting. The grapes are mostly harvested in the cool early morning hours. It is important that Sauvignon Blanc is handled as cold as possible. At all times oxygen contact is being reduced to the minimum. Reductive handling of grapes and juice take place as soon as the grapes are emptied into the offloading bin and during crushing. Co2 gas is used at all times during the process of making Sauvignon Blanc. The Co2 forms a shield against oxygen and in that way also keeps its quality.

in the cellar : After crushing, a 24-hour period of skin contact is applied. Very carefully the free flow juice runs out first and is pumped straight into the settling tank. The skins are then pressed with a Bucher bag press and only the first 50% of the pressed juice is pumped together with the free flow juice to ensure the best quality. Settling takes place after about 48 hours after which the clear juice is taken off the settled lease and fermenting starts under controlled cold conditions for about seven days. After fermenting the dry, cold stabilizing takes place to make the wine cold stable. As soon as the wine finished this process, bottling takes place. At this point the wine is very sensitive for bottle shock and sometimes it takes a while for the flavours to come out again.