

Niel Joubert Sauvignon Blanc 2003

Gentle approach with nose showing hints of passion fruit (granadilla) and some freshly cut grass. Good weight in the mouth with some long, apple zesty finish.

Good aperitif and would go well with light flavoured foods.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Niel Joubert Wines

winemaker : Ernie Leicht

wine of origin : Coastal

analysis : alc : 13.37 % vol rs : 3.1 g/l pH : 3.46 ta : 5.6 g/l

type : White

pack : Bottle

in the vineyard : Age of vines: 5 years

Slope and aspect: South valley of Simonsberg

Soil: Kroonstad/limestone

Trellis type: 5 wire vertical

Pruning: 1 arms cordon 4 spurs per arm

Yield: 4 tons per hectare

Irrigation: Supplementary drip

about the harvest: Date: 12 February 2003

Method: Hand harvested

Ripeness: 24° Balling

in the cellar : Fermentation (white wines): 14 days @ 13°C

Skin contact: 6 hours

Barrel maturation None

