

Devon Hill Sauvignon Blanc 2003

Veritas 2003 - Silver

Michelangelo International Wine Awards 2003 - Silver

A complex wine with asparagus, ripe fig, nettle, lemon & pineapple aromas and a fresh, lingering aftertaste.

Divine with crayfish, rich seafood dishes, chicken salad or mango & peach kebabs.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Devon Hill Winery

winemaker : Theo Brink

wine of origin : Devon Valley

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.16 ta : 7.4 g/l

type : White style : Dry body : Medium

pack : Bottle

Wine Magazine (SA) August 2003 - 3½ stars

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in the vineyard : As the Valley lies less than 20 km from the False Bay coast, it is greatly affected by the cool south sea breezes, which prevail in the summer months. Winter brings on the moisture-laden northwest winds, which result in most of the Valley's 750 mm of annual rainfall.

Deep red, decomposed Granite soil.

about the harvest: Yield: 6 tonnes/hectare.

The grapes were harvested by hand at 24° Balling.

in the cellar : Only selected bunches were de-stemmed and crushed before maceration on the skins were allowed for 12 hours. The skins were pressed and allowed to settle at 10°C, before a pure yeast culture was added for fermentation at 13°C for 15 days. Maceration on the lees was allowed for 1 month before the wine was fined and bottled.