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Uitkyk Sauvignon Blanc 2003



International Wine & Spirit Competition 2004 - Commended
International Wine Challenge 2004 - Seal of Approval
Winemaker Estelle Swart describes the wine as being a pale straw colour with a green-yellow tint. A combination of green peppers, fig leaves and granadilla are evident on the nose with lively, smooth, ripe melon fruit and tropical flavours on the palate.

The wine is ready to enjoy now on its own or with seafood, cold cuts, pasta or poultry.

variety : Sauvignon Blanc | 85% Sauvignon Blanc, 15% Semillon
winery : Uitkyk Estate
winemaker : Estelle Lourens
wine of origin : Coastal
analysis : **alc :** 13.31 % vol **rs :** 1.6 g/l **pH :** 3.35 **ta :** 7.0 g/l
type : White
pack : Bottle

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in the vineyard : This wine is made up of a blend of Sauvignon blanc (85%) and SÃ©millon (15%) grapes, combining the fresh fruit salad flavours and natural acidity of Sauvignon blanc and the body of SÃ©millon.

The Sauvignon blanc vines are well established, being planted between 1978 and 1991. Different slopes and altitudes ranging from 250 to 500 metres above sea level were selected for the Sauvignon blanc grapes to gain maximum complexity. Some of the blocks are grown under dryland conditions and some are given supplementary irrigation where necessary. The SÃ©millon vineyard is 8 years old and planted on a north/north east slope.
The vines of both cultivars are grafted on nematode resistant rootstocks and pruned to optimize yield and quality.

about the harvest: The Sauvignon blanc yielded a low 4 to 5 tons per hectare and the SÃ©millon 8 tons per hectare and both were harvested by hand at the beginning of February.

in the cellar : The grapes were in excellent condition and received 4 to 6 hours skin contact. Pure yeast cultures were used and fermentation was completed in 2 to 3 weeks at 11Â° to 13Â°C in stainless steel tanks. The wine spent 2 to 3 months on the lees before bottling.