

Ridders Creek Sauvignon Blanc 2003

A crisp, fresh, well structured wine with good greenpepper flavours on the nose that follow through onto the palate.

Best to be enjoyed while still young.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Ridders Creek

winemaker : Jeff Wedgwood

wine of origin : Western Cape

analysis : alc : 11.2 % vol rs : 2.7 g/l pH : 3.4 ta : 6.95 g/l va : 0.21 g/l so2 : 112 mg/l fso2 : 45 mg/l

type : White **style :** Dry

pack : Bottle



in the vineyard : Climate: Hot summers, cool winters, dry climate

Soil: Sandy loam to scale

Area planted: 35 ha

Age of Vines: 8 - 15 years

Rootstock: 101 / 14 and R110 / 99

Trellis system: 3-wire fence

Irrigation: Drip

Vine density: 1,2 x 2,7 m

about the harvest: Yield: 8 - 15 tonnes/ha

These Sauvignon Blanc grapes were harvested by hand during February 2003.

in the cellar : After crushing the grapes the juice was left on the skins for around 8 hours, before being taken off and fermented in stainless steel tanks at 13Â°C for 14 days.

No malolactic fermentation took place. The wine was left on its lees for 3 weeks before being fined with Bentonite. Before bottling the wine was cold stabilised and underwent a bulk filtration.