

Boland Sauvignon Blanc 2000

A well balanced, full tropical flavoured with a nice complex balance in the aftertaste is typical of the new Boland style which is mainly created from the Durbanville area, where the grapes come from.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Boland Cellar

winemaker : Johan Joubert

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 4.0 g/l pH : 3.31 ta : 6.2 g/l

type : White

pack : Bottle



in the cellar : The warmer summer of 2000 resulted in grapes with optimum ripeness which provides high quality varietal characteristics. The Sauvignon Blanc grapes benefited from these conditions and created well structured wines with a typical asparagus and tropical fruit flavours. The grapes were pressed at sugar levels of 23°Balling and came from vineyards of the Paardeberg area. The yield was 10 tons per hectare.

This unwooded wine is a blend of different vineyards specially selected. Up to 50% of the wine had extended skin contact. The wines were made from the free-run juice and a portion of the pressed juice. The juice settled overnight and cold fermentation took place at 12-14°C. It fermented dry after ten days and was left on its lees for six weeks. This practice ensures maximum flavour extraction, more complexity and a lower sulphur requirement. The best wines were selected to make up the final blend before the wine was filtered and bottled.

Silver Veritas 2000 Award