

## Clairvaux Sauvignon Blanc 2003

Professional vineyard management and keen winemaking skills produced this lively crisp wine with hints of herbs, grass and juicy red apple.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Clairvaux Family Wines

**winemaker :** Pieter van Aarde

**wine of origin :** Breede River

**analysis:** alc : 12.72 % vol rs : 1.4 g/l pH : 0.31 ta : 6.1 g/l

**type :** White **style :** Dry **body :** Light **taste :** Fruity

**pack :** Bottle

Veritas 2003 - Bronze

**in the vineyard :** After five years of planning by viticulturists to select the perfect terroir for Sauvignon Blanc we decided on Appelsdrift Vineyard Farm no 3 - a medium fertile soil with good absorption abilities. The row directions are from east to west and this means that in mid summer the product is shaded during the hot hours of the day.

Canopy management is very important for producing strong flavoured Sauvignon Blancs. We are successful to grow a dense canopy to ensure that every bunch is well shaded. To preserve as much as possible of the peresine flavours during harvesting we plan and wait for a suitable morning temperature of 13Â°C.

**about the harvest:** Grapes are hand picked and tranported under a blanket of COÂ² to avoid any contact with OÂ² which can reduce sensitive flavours of the grape.

**in the cellar :** Unfermented juice and skins are covered with CoÂ² during pressing and pumping over actions. To prevent oxidation and improve abilities handling or stirring are done as slow and soft as possible. Fermentation and storage are between 12Â° - 15Â°C. After fermentation the young wine remains on the lees for at least 90 days. Sauvignon Blanc is known to be very fragile and sensitive and for that reason our winemaker took personal care in the process. The wine was filtered very gently once prior to bottling.. We believe to rest for 4 motnhs to recove well before redistribution.

