

Swartland Vin Doux

Clean soft fruit flavours with rich oily overtones. Understated "Battonage" flavours with clean fresh sharp finish.

variety : Sauvignon Blanc | Sauvignon Blanc, Hanepoot

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Coastal

analysis : alc : 11.68 % vol rs : 72.7 g/l pH : 3.45 ta : 6.46 g/l so2 : 138 mg/l
fso2 : 47 mg/l

in the vineyard : Soil: Both cultivars are grown on some of the very best soils in the Swartland region. Both are sensitive to moist stress during the ripening period and are thus cultivated on deep, red Hutton-type soils with good moist retention properties.

Climate: The Swartland falls within the coastal winter rainfall area. Warm, dry summers, moderated by cool Atlantic breezes.

Annual rainfall: 400mm average.

about the harvest: The grapes are from unirrigated bush vines with low yields and are hand harvested at optimum ripeness.

in the cellar : A Carbonated sparkling wine. The base wines are made separately and carefully selected for this product. The grapes are destemmed, crushed and cooled prior to draining and pressing in bag presses. The juice are cleaned and then fermented at low temperatures to the required sugar levels.

