

Delaire Sauvignon Blanc 2003

4 star John Platter

Grapes from high altitude mountain vineyards characterize this wine's natural acidity and fruit. A multi layered complex Sauvignon Blanc. The apparent tropical fruit is well balanced by herbaceous and grassy notes. Picked at different ripeness levels to cover the complete flavour spectrum of Sauvignon blanc.

Fish, Chicken, Salad Greens

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Delaire Graff Estate

winemaker : Gunter Schultz

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 4.50 g/l pH : 3.2 ta : 7.00 g/l

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

pack : Bottle **closure :** Cork

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ageing : 2 - 3 years

in the vineyard : Situation: Faces North - East

Altitude: 300 m

Distance from Sea: 50 km

Soil Type: Hutton, Clovelly (Decomposed Granite)

Rootstock: Richter 99

Age of vines: 8 years

Trellising: 5 Wire Perold System

Pruning: 2 bud spurs

about the harvest: The grapes were harvested in mid February.

in the cellar : Fermentation temperature: 12°C. Three different pickings.

Bottled: 03-07-2003

