

DeWaal Sauvignon Blanc 2003

A crisp, full and refreshing Sauvignon Blanc with tropical aromas and flavours of gooseberries.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : De Waal Wines
winemaker : Chris de Waal
wine of origin : Stellenbosch
analysis : alc : 13.5 % vol rs : 1.1 g/l pH : 3.24 ta : 6.2 g/l
type : White **style :** Dry **body :** Medium
pack : Bottle

Since the 2000 vintage Chris de Waal has vinified the Sauvignon Blanc vineyards separately. The best wine is selected after a comparison tasting and bottled under the DeWaal label.

ageing : 2 years.

in the vineyard : Location: High up on cooler South facing slopes
Soil Type: High potential Hutton
Age of Vines: 19 years
Rootstock: R 99
Trellising: 3-wire hedge

about the harvest: Harvest Date: 15 February 2003
Sugar level at harvest: 23.5 Å°B
Yield: 6 tons / hectare.

in the cellar : Length of Fermentation: 10-14 days
Maturation: Unwooded
Bottling Date: May 2003
Production: 500 Cases
Market Release Date: Spring 2003

