

## Danie de Wet Sauvignon Blanc 2003

An elegant, steely-flinty dry wine with subtle fruit flavours on the palate and a crisp clean aftertaste.

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

**winery :**

**winemaker :** Danie de Wet

**wine of origin :** Breede River

**analysis :** alc : 11.56 % vol   rs : 1.1 g/l   pH : 3.29   ta : 7.3 g/l   so2 : 119 mg/l   fso2 : 51 mg/l

**type :** White



**ageing :** 2 years

**in the vineyard :** Rootstock: Richter 99, 110, 101-14

Age of the vines: 4 - 14 years

Yield: 8-11 Tons per hectare

Soil type: Gravel lime

Vines per hectare: 4000

Trellising style: 6 Wire fence system, cordon with spur pruning

**about the harvest:** The Sauvignon Blanc grapes are picked at a ripe stage early in the morning.

**in the cellar :** The grapes were destalked and given 24 hours skin contact. The juice is then fermented at 14 - 16°C until dry.

Barrel maturation: None