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Uitkyk Sauvignon Blanc 2004



Bronze - International Wine and Spirit Competition (IWSC) 2005
International Wine Challenge 2005 - Bronze
Colour: Pale straw with a greenish yellow tint.
Bouquet: Herbaceous flavours such as green pepper and fig leaves are backed by granadilla and litchi.
Taste: Lively, smooth ripe melon fruit and tropical flavours on the palate.

Savour on its own or with seafood, cold cuts, pasta or poultry.

variety : Sauvignon Blanc | 86% Sauvignon Blanc, 14% Semillon
winery : Uitkyk Estate
winemaker : Estelle Lourens
wine of origin : Coastal
analysis : alc : 12.97 % vol rs : 1.99 g/l pH : 3.35 ta : 6.70 g/l
type : White style : Dry taste : Fruity
pack : Bottle

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in the vineyard : The farm Uitkyk, situated on the south-western slopes of the Simonsberg, was established in 1712. The estateâ€™s neo-classical manor house, completed in 1788, is thought to be the work of the French architect Louis Michel Thibault, who was active at the Cape at the end of the 18th century. The estate is owned jointly by Distell and LUSAN.

This wine is made up of a blend of Sauvignon Blanc (86%) and SÃ©millon (14%) grapes, combining the fresh fruit salad flavours and natural acidity of Sauvignon Blanc and the body of SÃ©millon.

The vineyards (viticulturist: Eben Archer)
The Sauvignon Blanc vines are well established planted between 1978 and 1991. Different slopes and altitudes ranging from 250 m to 500 m above sea level were selected for the Sauvignon Blanc grapes to gain maximum complexity. Some of the blocks are grown under dryland conditions whilst other blocks receive supplementary irrigation where necessary.

The SÃ©millon vineyard was planted in 1995 on a north, north-easterly slope.

The vines of both cultivars are grafted on nematode-resistant Richter 99 and 110 rootstocks and pruned to optimise yield and quality. The Sauvignon Blanc yielded a low four to five tons per hectare and the SÃ©millon yielded eight tons per hectare.

about the harvest: The grapes were harvested by hand at during mid-February to early March.

in the cellar : The grapes were in excellent condition and received four to six hours skin contact. Pure yeast cultures were used and fermentation was completed in two to three weeks at 11Â° to 13Â°C in stainless steel tanks. The wine spent two to three months on the lees before bottling.