

Niel Joubert Sauvignon Blanc 2004

Courtesy of Dave Hughes

Light tropical tones of granadilla and mango on the nose with some grassy notes and a touch of juniper. Well rounded in the mouth with good sweet fruit. Lively, zesty finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Niel Joubert Wines

winemaker : Ernie Lecht

wine of origin : Coastal

analysis :

type : White

pack : Bottle

International Wine Challenge 2005 - Bronze

in the vineyard : Age of vines: 5 years

Slope and aspect: South valley of Simonsberg

Soil: Kroonstad/limestone

Trellis type: 5 wire vertical

Pruning: 1 arms cordon 4 spurs per arm

Yield: 4 tons per hectare

Irrigation: Supplementary drip

about the harvest: The grapes were harvested by hand on 14 February 2004 at 24Â° Balling.

in the cellar : Fermentation (white wines): 14 days @ 13Â°C

Skin contact: 6 hours

Barrel maturation: None

