

NIEL JOUBERT SAUVIGNON BLANC 2009



Grape Varietals:	100% Sauvignon Blanc
Alcohol:	12.5%
pH:	3.04
Acidity:	7.1g/litre
Residual Sugar:	2.75 g/litre

Vineyards:

Grown on the higher/cooler slopes of the Farm. All vines trellised (5 wire) and range from 10 up to 20 years old. Dry land with perhaps two supplementary irrigations per year.

Winemaking Note:

Grapes were harvested a sugar level of between 19-23°B. After crushing, the pulp was in contact with the skins for 4 hours before undergoing fermentation at 13°C for 4 weeks. The juice was kept on the lees, with stirring taking place every 2 days until the sugar level was below 2°B. No malolactic fermentation occurred.

Tasting Note:

Pale yellow with bright rim. Very attractive, fruit-filled nose. Vibrant in the mouth with lots of lively acidity highlighting the gooseberry and grassy notes. Very long finish.

Enjoy:

...with cocktails, light lunch dishes and salads.