



## Kranskop Sauvignon Blanc 2012

### **Viticulture:**

- Soil - Deep loamy stony soils on south-east facing slopes.
- Trellis - Vines are trellised in a east west row direction on a 5 wire system with 2m poles to keep the canopy in position for optimal use of sunlight without leaving the grapes in direct sun.
- Growth - Medium canopy.
- Age of vine - 6 years

### **Harvesting:**

- Hand Picked before 12h00
- Picked at 23.5 °B
- TA : 6.5 g/l
- pH : 3.25
- Yield: 6 ton / ha

### **Vinification:**

- Hand sorting of grapes before destemming.
- Destemming direct into press.
- 3 Hours skin contact.
- Fermentation temperature in Stainless Steel tank 13-14 °C
- Fermentation completed after 14 days
- Total wine per ton recovery 600 lt/ton
- Wine was left on the lees for 5 months.

### **Tasting notes:**

Green fig and flinty flavours with a tropical fruit after taste.

### **Food Pairing :**

Light and fresh green salads, Goats Cheese and fish dishes.

### **Wine Analysis:**

Alc : 13.6 %vol  
TA : 6.2 g/l  
pH: 3.25  
RS: 2.5 g/l