



Buitenverwachting

Est. 1796

Sauvignon Blanc 2017 *Husseys Vlei*

Grape variety:	Sauvignon Blanc
Location:	Constantia
Soil type:	Tukulu (dark)
Trellising:	Elongated Perold
Age of vines:	8– 18 years
Irrigation:	None (dry land cultivation)
Yield:	7,4 t / ha
Harvest Date:	From March 2017
Vinification:	Part whole bunch pressing, part skin contact for 12 hours. Selection of five yeast strains. Fermented 12°C - 16°C for 21 days.
Barrique:	None
Bottling date:	November 2016
Alcohol:	14,5 %
Res. Sugar:	3,6 g/l
Total acidity:	6.7 g/l
pH:	3,26
Total SO ₂ :	128 ppm
Comments:	The wine has a pale lemon yellow colour and a bouquet reminiscent of green peppers combined with herbaceous aromas. The wine is dry, full bodied and has a long lingering finish.

