



# Buitenverwachting

Est. 1796

## Sauvignon Blanc – Chardonnay 2021

Grape variety:	Sauvignon Blanc 85%, Chardonnay 15%
Location:	Constantia
Soil type:	Clovelly, Tukulu (dark)
Trellising:	Elongated Perold
Age of vines:	7 – 19 years
Irrigation:	None (dry land cultivation)
Yield:	6,1 t / ha
Harvest Date:	mid February to early March 2021
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:	12 <sup>th</sup> December 2021
Alcohol:	12,58 %
Res. Sugar:	3,4 g/l
Total acidity:	6.8 g/l
pH:	3,23
Total SO <sub>2</sub> :	117 ppm
Comments:	The wine has a pale lemon yellow colour and a bouquet reminiscent of melons with hints of gooseberries . The wine is dry, full bodied and has a long lingering finish.

