



Buitenverwachting

Est. 1796

Buiten Blanc 2018

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| Grape variety: | 92% Sauvignon Blanc, 3% Semillion, 5% Chenin Blanc |
| Location: | Constantia / Durbanville / Somerset West |
| Soil type: | Clovelly, Tukulu (dark) |
| Harvest date: | From 28th January 2018 |
| Yield: | Average 6,2 t / ha |
| Vinification: | Skin contact of approx. 12hours, Selection of five yeast strainsApprox. 21 days fermentation at 16° Celsius |
| Bottling date: | From June 2015 |
| Alcohol: | 13,1 % |
| Res. Sugar: | 6,1 g/l |
| Total acidity: | 6,2 g/l |
| pH: | 3,28 g/l |
| Total SO ₂ : | 141 mg |
| Comments: | This full bodied Sauvignon Blanc based blend offers a variation of fruit characters including ripe gooseberry, green peppers, green melon and hints of tropical fruit. |

