



Buiten Blanc 2019

Grape variety:	90% Sauvignon Blanc, 5% Semillion, 5% Chenin Blanc
Location:	Constantia / Durbanville / Somerset West
Soil type:	Clovelly, Tukulu (dark)
Harvest date:	From 28th January 2018
Yield:	Average 6,1 t / ha
Vinification:	Skin contact of approx. 12hours, Selection of five yeast strainsApprox. 21 days fermentation at 16° Celsius
Bottling date:	From July 2019
Alcohol:	13,83 %
Res. Sugar:	3,6 g/l
Total acidity:	6,1 g/l
pH:	3,25 g/l
Total SO2:	127 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.

