



Sauvignon Blanc 2019 <i>Husseys Vlei</i>	
Grape variety:	Sauvignon Blanc
Location:	Constantia
Soil type:	Tukulu (dark)
Trellising:	Elongated Perold
Age of vines:	12– 19 years
Irrigation:	None (dry land cultivation)
Yield:	5,5 t / ha
Harvest Date:	From March 2018
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:	December 2019
Alcohol:	13,46 %
Res. Sugar:	4,8 g/l
Total acidity:	7,1 g/l
pH:	3,01
Total SO ₂ :	142 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.

