



Sauvignon Blanc 2019

Grape variety:	Sauvignon Blanc
Location:	Constantia
Soil type:	Clovelly, Tukulu (dark)
Trellising:	Elongated Perold
Age of vines:	4 – 19 years
Irrigation:	None (dry land cultivation)
Yield:	6,2 t / ha
Harvest Date:	mid February to early March 2019
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:	From August 2019
Alcohol:	13.79%
Res. Sugar:	7,5g/l
Total acidity:	6.9 g/l
pH:	3,20
Total SO ₂ :	138 ppm
Comments:	The wine has a pale lemon yellow colour and a bouquet reminiscent of green figs with hints of gooseberries and an intrusion of green peppers. The wine is dry, full bodied and has a long lingering finish.

