



Buitenverwachting

Est. 1796

Sauvignon Blanc 2016

Grape variety:	Sauvignon Blanc
Location:	Constantia
Soil type:	Clovelly, Tukulu (dark)
Trellising:	Elongated Perold
Age of vines:	3 – 16 years
Irrigation:	None (dry land cultivation)
Yield:	6,4 t / ha
Harvest Date:	From February to March 2016
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:	June 2016
Alcohol:	14%
Res. Sugar:	4.4g/l
Total acidity:	6.8g/l
pH:	3,27
Total SO ₂ :	122 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.

