

 Buitenverwachting <small>Est. 1796</small>	
<i>Husseys Vlei</i> Sauvignon Blanc 2022	
Grape variety:	Sauvignon Blanc
Location:	Constantia
Soil type:	Tukulu (dark)
Trellising:	Elongated Perold
Age of vines:	15 years
Irrigation:	None (dry land cultivation)
Yield:	6,5 t / ha
Harvest Date:	March 2022
Vinification:	Skin maceration at 13 Deg. C for 12 hours. 100% tank fermented 12°C – 15,5°C. 9 Months on fermentation Lees
Barrique:	None
Bottling date:	December 2022
Alcohol:	12,7 %
Res. Sugar:	6,6 g/l
Total acidity:	6,4 g/l
pH:	3,13
Total SO ₂ :	129 ppm
Comments:	Subtle, but Elegant soft aromatics on the nose, with a vibrant mineral sweetness on the mid – palate with fruit nectarine, passionfruit and litchis lingering on the back. If stored correctly, this wine has ageing potential. Enjoy now to 8yrs

