

BRAND	Fairvalley	
VARIETALS	Sauvignon Blanc	
VINTAGE	2009	
APPELLATION	Coastal Region, South Africa	
ANALYSIS	alcohol	12.15 % by vol.
	total acidity	6.6 g/l
	pH	3.41
	residual sugar	3.2 g/l
PRODUCTION	12 x 750ml.	



FOOD PARTNERS

The Sauvignon Blanc is ideally matched with white meats such as pork, chicken, and shellfish. It's mineral composition make it a natural match with leafy greens like spinach, parsley, basil, and cilantro.

VINEYARDS & HARVEST

Grapes were sourced from trellised vines in cool climate vineyards outside Darling on the west coast. These vineyards are un-irrigated and are planted on deep oakleaf soils. 20% of the fruit is from an older trellised vineyard outside Malmesbury in the Swartland region.

VINIFICATION

The Darling fruit was machine harvested at night, with the grapes arriving cool at the cellar. Bunches were destalked and crushed into stainless steel tanks. The juice was settled for 48 hours before being drawn off and cold fermented in tank. A combination of Vin 7 and Vin 13 yeasts were used. After fermentation, the wine was left sur lie for 8 weeks prior to blending and bottling.

WINEMAKERS COMMENTS

Pale straw color with a greenish tinge. Fresh lime and mineral aromas with a zesty mouthfeel. Hints of capsicum on the nose, with pear fruit flavors and good acidity. The wine is best enjoyed within the first 18 months from vintage