

Stanford Hills Sauvignon Blanc 2017

Accolades

Vineyard Information	
Cultivar	100% Sauvignon Blanc
Region	Walker Bay
Origin	Stanford Foothills
Irrigation	Complimentary Drip
Trellis System	Vertical Shoot Positioning. Double Perold.
Soil	Mixed Duplex Clay soils
Climate	Cool with winter rainfall
Harvest Information	
Type	Hand picked
Date	16-Feb-17
Yield	8 tons /ha
Wine Making	
Wine Maker	Peter Kastner
<p>Grapes were picked early morning, destemmed, crushed, pressed and allowed to settle for 24 hours. Fermentation occurred with selected yeast strains at 12-18°C. The wine was kept on the lees for 1 month, after which it was racked off the gross lees, sulphured and left on fine lees until blending. Before bottling, the wine was kept in stainless steel tanks at below 12°C. Cold stabilised and filtered. No added acid, sugar, etc.</p>	
Wine Makers Remarks	
Colour	Pale straw
Nose	Tropical fruits, lychee and grapefruit, golden delicious apples with citrus blossoms
Palate	Soft fresh entry with tropical fruits following from the nose. Great texture to finish with citrus notes

Analysis

Alcohol	12,92%
Residual Sugar	1.9g/l
Total Acid	7.4g/l
Free SO2	0mg/l
pH	3,23
Total SO2	71mg/l