

TERRY SEITZ INC.

Importers of Fine South African Wines



CLOUDS VINEYARDS SAUVIGNON BLANC 2011

SINGLE VINEYARD

TASTING NOTES

Light yellow/green in color, the nose shows multi-layered tropical fruit such as passion fruit, kiwi fruit, gooseberries and fig. This wine is true to the terroir of the soil, high altitude vineyard and aspect from where it originates. This is a mouth filling wine with a firm acidity leading to a multi-layered & balanced palate showing creamy tropical fruit flavors on the finish.

IN THE VINEYARD

Situation: North East facing slopes
Altitude: 380m
Varietal; Sauvignon Blanc – “Weerstasie” clone
Soil Type: Hutton Decomposed granite
Rootstock: R99
Age of vines: 18 years
Trellising: Vertical hedge
Pruning: 2-Bud Spurs every 15cm
Irrigation: Dry Land

THE HARVEST

Picking date: Late February 2011
Yield: 8.5 tons/ha

IN THE CELLAR

Fermentation Temp: 13°C
Yeast: assorted French strains and local strains
The grapes were crushed and destemmed. The juice was immediately pressed and cold settled for 2 days at 12°C, were after it was inoculated with the above yeasts. After fermentation the wine was left on the fine lees for 4 months in stainless steel tanks.

Malolactic fermentation: none

Wood aging: none

Only Free juice used.

Bottled:

Alc = 13.5% ; TA = 6.6 ; RS = 3.1g/l ; pH = 3.27; Balling 23.0°

BLEND INFORMATION

100% Sauvignon Blanc (Single Vineyard certified)