



SAUVIGNON BLANC 2016

Harvest

18 & 26 January + 1,5 & 10 February 2016

Bottled

20 October 2016

Planted	2010
Size	1.2 ha
Clones	11
Rootstock	R110
Soil	Limestone rich
Row Direction	NO/SW
Altitude	100m
Trellis system	7 Wire Perold
Density	3 333 vines / ha
Appellation	Lower Duivenhoks River, Cape South Coast

(8km from the Ocean near a small village called Vermaaklikheid on the South Coast of South Africa)

Fermentation & Maturation:

Inoculated with selected yeast strains from the Loire Valley in France.

Fermentation took place in Stainless Steel tanks with 50% in 225L 4rd Fill French oak @ 14-18 degrees Celsius. 10 Months matured on the lease. Naturally fined with a light filtration prior to bottling.

Pale, greenish gold. Reflecting classic aromas of cut grass, green apple and hints of gooseberry ending in a touch of vanilla. With its distinct minerality and fresh, ripe lemon flavors the wine is deliciously lively.



11.52% Alcohol: 1.20g/l Residual sugar: 5.40g/l Total acid: 3.45 pH

Only 5 000 x 0.75L produced

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