



SAUVIGNON BLANC 2011

Alcohol: 13.54%
Total Acidity: 6.2 g/l
pH: 3.48
Residual Sugar: 1.8 g/l
Yield: 5.1 tons/ha
Harvested: By hand on two days from two different blocks on 14 and 23 February 2011
Platter 2013: 3.5 stars

Bottled: September 2011
Aging potential: 3 years
Average annual rainfall: 600-800mm
Total production: 1400 cases (6 X750ml)

THE 2011 VINTAGE

The start of the growing season was cool, with a quite a few overcast days and regular showers. None of the customary gale force winds prevailed early in the season and the grapevines were able to flourish, but the southeaster was out in force throughout December.

From mid November, hardly any rain was recorded, and with unrelenting heat from January onwards, producers were challenged by particularly tricky irrigation management. The ripening period was dry and warm making it a bit more condensed for us.

VINIFICATION

Picking starts early in the morning to preserve the delicate aroma components, we all know and love Sauvignon blanc for. In the vineyard, sorting already happens in that the pickers will leave any bunch that has too much rot or sunburn on. Once at the cellar the grapes are not sorted again, because this will oxidize the juice and with it those delicate aromas. So the juice of the crushed fruit is processed reductively (keeping oxygen away during pressing, settling etc.) For the 2011 vintage, the must was inoculated with yeasts VIN7, 13 and ALCHEMY 2 and cold fermented in stainless steel tanks. After alcoholic fermentation it was left on the lees for 3 months, being stirred once a week to aid in the development of the mouthfeel/texture of the palate. It also helped to "soften" the acid, that some find too harsh at time in Sauvignon blanc. This wine did not spend any time in barrel and did not experience malolactic fermentation.

TERROIR AND CULTIVAR

The 2011 vintage was made from 2 parcels of Sauvignon blanc, the Terry Block and the Topchix Block. Planted in 2007, on South facing slopes at 220 msl elevation. The soil on Seven Springs is a Bokkeveld Shale with decomposed granite and deep, rich yellow and red clay subsoil. These soils add in a complexity to the fruit that aids in making the wines seem more complex themselves.

TASTING NOTES

Aromas of gooseberry, fynbos, maroela berries and ripe apples with hints of lime. The palate is fresh with a mineral acidity, combined with flavours of citrus and passionfruit. Because of the lees contact the wine's palate is textured and rich, that gives it a beautiful balance of fruit, freshness and depth of taste. This wine pairs beautifully with Calamari or any other shellfish or even a fruity curry.