



CRONIER: SAUVIGNON BLANC 2011

VITICULTURE:

The grapes for this wine came from a 8 year old Sauvignon Blanc block planted in rich well drained Swartland/Glenrosa soil types.

WINEMAKING:

Sauvignon blanc grapes are harvested at low, early morning temperatures and brought directly to the cellar. At the cellar the grapes are destemmed and crushed and skin contact is allowed for a few hours. The grapes are then pressed for juice extraction, and the free run juice kept separate. The Sauvignon blanc juice is allowed to settle for two days before the clear juice is racked and inoculated with a yeast culture to start fermentation.

Fermentation takes place at 13°C for approximately 14 days. After fermentation, the Wine is allowed to undergo prolonged lees contact to ensure fullness and complexity on the palate.

TASTING:

Full ripe for gooseberry, pear and litchi flavours and slightly greener for the distinctive asparagus nose that carries through to the palate.

ANALYSIS:

pH: 3.49

Acidity: 4.95g/l

Residual Sugar: 2.03g/l

Alcohol: 12.5%