

SRP
\$11.99

Buitenverwachting

BEYOND SAUVIGNON BLANC 2007

VITICULTURAL PRACTICES

Varietal:	100% Sauvignon Blanc
Appellation:	Coastal Region
Soil Type:	Tukulu (Decomposed granite)
Age of Vines:	4-17 years
Trellising:	Elongated Perold
Yield:	6.3 tons/ha
Irrigation:	None
Picking Date:	Late February – Early March 2007
Grape Sugar:	22° B
Acidity:	8.3 g/l
pH at Harvest:	3.14



WINEMAKING PRACTICES

Fermentation Temperature: 15° C

Method:

The skins were left in contact with the juice for 8-12 hours before pressing. The juice was then inoculated with Vin 13 and Vin 7 yeast and fermented in stainless steel tanks. The wine was aged on its lees for 8 months.

Wood aging: None

TECHNICAL DETAILS

RS: 3.1 g/l	pH: 3.20
TA: 6.8 g/l	Alcohol: 12.5%

TASTING NOTES

Packed with zesty flavors of gooseberry, herb and lime backed by crisp acidity and a mineral tang, this livewire bottling offers tremendous bang for the buck. It displays an elegance typical of cool climate Sauvignon Blanc.

RATINGS

90 Points, Wine Enthusiast "Best Buy"