

# BEYOND

SAUVIGNON BLANC 2009

## VITICULTURAL PRACTICES

Varietal:	100% Sauvignon Blanc
Appellation:	Coastal Region
Soil Type:	Clovelly and Tukulu
Age of Vines:	3-22 years
Trellising:	Cordon
Yield:	6.2 – 8 tons/ha
Irrigation:	None
Picking Date:	February 2009



## WINEMAKING PRACTICES

Fermentation Temperature: 14 – 16° C

### Method:

The skins were left in contact with the juice for approximately 12 hours before pressing. The juice was then inoculated with the selected yeast strains and fermented in stainless steel tanks for 21 days.

Wood aging: None

## TECHNICAL DETAILS

RS: 4.6 g/l	pH: 3.11
TA: 7.0 g/l	Alcohol: 13%

## TASTING NOTES

This racy, livewire bottling is crafted by Buitenverwachting (Dutch for “*beyond expectation*”) – a Sauvignon specialist recognized for their elegant, mineral-tinged whites. BEYOND offers tremendous bang for the buck, consistently earning “Best Buy”/ “Best Value” accolades. Packed with zesty flavors of gooseberry, green pepper, melon and lime backed by pronounced herbal notes and a mineral tang, it displays an elegance typical of cool climate Sauvignon Blanc.