



Buitenverwachting

Est. 1796

Sauvignon Blanc 2009

VITICULTURAL PRACTICES

Varietal:	100% Sauvignon Blanc
Appellation:	Constantia
Soil Type:	Clovelly, Tukulu (Decomposed granite)
Age of Vines:	3-18 years
Trellising:	Elongated Perold
Yield:	5.2 tons/ha
Irrigation:	None
Picking Date:	February – March 2009
Grape Sugar:	21.8-23.4° B
Acidity:	8.5 g/l
pH at Harvest:	3.09



WINEMAKING PRACTICES

Fermentation Temperature: 12-16° C

Method:

The grapes were crushed and the juice was left in contact with the skins for 5 hours before pressing. The juice was inoculated with five select yeast cultures, and fermentation took place in stainless steel tanks over a period of 21 days. The wine was aged in stainless steel.

Wood aging:

None

TECHNICAL DETAILS

RS: 5.1 g/l	pH: 3.07
TA: 7.9 g/l	Alcohol: 13%

TASTING NOTES

Located in the cool-climate coastal region of Constantia, the historic Buitenverwachting property is part of the original wine estate established by Cape Governor Simon van der Stel in the late 1600s. This crisp, zesty Sauvignon Blanc displays textbook flavors of gooseberry and lime, with grassy, herbal undertones and elegant notes of mineral and chalk. It makes a great match for grilled or pan-seared fish dishes.