

First Sighting Sauvignon Blanc 2007



VINTAGE: A normal winter with good rain and enough cold temperatures gave our vineyards a well deserved rest. During spring we reduced the impact of the wind on our canopies by better spacing and management of our trellis wires. The wind did however have an impact during the flowering period and our yield was reduced to 4.5 ton/ha. The latter to our benefit as the wine is full and complex. We were fortunate to miss out on the heat wave that caused havoc in the warmer wine growing regions and most of our Sauvignon Blanc grapes were harvested after the good rains we had on the 10th of February (57 mm) All the grapes were handpicked from the 1st to the 20th of February 2007.

CELLAR REPORT

Grape varieties: 92% Sauvignon Blanc 8 % Semillon

Age of vines: 5 – 6 years

Clone: SB 110 ; SB 109 ; SB 316 ; SB 317 ; GD1

Vinification: Innovative wine making techniques, cold fermentation with selected yeast strains and lees contact for four months.

Bottling date: 31 July 2007

Production: 55 700 bottles

Wine analysis: Alc = 13.58%alc/vol ; pH 3.28 ; TA 6.3 ; Sugar = 3.5g/l

Tasting comments: An intense nose with flavours of asparagus, wild gooseberries and capsicum intermingled with indigenous coastal fynbos aromas. Full and crisp on the palate with a clean minerality on the aftertaste.

