Fiche Technique

Wine	**Cape Sands Sauvignon Blanc 2022**
Percentage blend	100 % Sauvignon Blanc

Vineyard Information	
Appellation	Stellenbosch
Area planted	32 ha
Age of vines	9 - 12 years
Rootstock	Richter 99
Clone	SB 9K,SB 7A,SB 7N
Trellis system	3 Wire VSP
Irrigation	Yes
Vine density	3 000 vines / ha
Soil	Hutton / clay
Climate	Coastal

Harvest Information	
Date	Late February
Type	Hand harvested
Yield	7 - 10 ton / ha

Winemaking	
Winemaker	Helienne Swanepoel
Crushing/Destemming	Yes
Tanks (type)	Stainless steel tanks
Fermentation protocol **(**vessel, temp, duration**)**	Maintained cold fermentation temperature to preserve the fruit aromas. Small percentage overnight skin contact to extract maximum flavour.
Yeast Strain	*Saccharomyces Cerevisiae*
Malolactic (y/n)	No
Lees contact / battonage	Yes, 2 month lees contact.
Barrel ageing (oak type, % of blend, duration)	100 % Sauvignon Blanc
Or other method of oak maturation (chips etc..)	No
Fining	Bentonite
Filtration	1.2 micron
Stabilisation	CMC addition & Traditional metod (- 3 °C for 72 hour)

Tasting notes from Winemaker

Vibrant, modern Sauvignon blanc with well-defined gooseberry aromas on the nose complimented by a fresh, crisp acidity. Soft on the palate with a lingering finish
Best served with fresh foods including green salads, asparagus and shellfish, oysters and sushi.

Analysis -To be confirmed at production	
Alcohol % (v/v)	12
Residual sugar (g/l)	1-4.9
Total acidity (g/l)	6.3
Ph	3.5
Volatile acidity (g/l)	< 0.6
Free SO_2 (mg/l)	35
Total SO_2 (mg/l)	< 160

Does this wine contain any genetically modified ingredients? No

Suitable for Vegetarians ✓

Vegans ✓

Neither □