

Bob's

2009 Sauvignon Blanc



Cultivar :	100% Sauvignon Blanc
Situation :	PAARL - Wellington (Bovlei area)
Altitude :	150 m above sea level
Distance from sea :	75km
Soil type :	Clovelly & Stony Glenrosa
Rootstock :	Richter 101 -14 , R110 & R99
Ages of vines :	9 – 15 years
Trellising :	Vertical Five & Six Wire
Pruning :	Traditional Shortwood Style leaving 2 buds on each spur, 10-12 spurs per vine to reduce yield
Irrigation :	Drip irrigation
Harvested :	18 February 2009
Grape analysis:	Acidity: 7.8 g/l pH: 3.2 Sugar: 22.8° Balling Yield : 6-7 Tons/Ha

Winemaking Record:

Fruit was harvested in the early morning to maintain optimum Sauvignon flavours at 22.6. ° Balling. Hand separation on sorting table before destemming. Fermentation of separate lots in both 10,000 litre and 20,000 litre stainless steel tanks with extended lees contact of 3 months. Regular pump over's to capture greater weight and texture than most Sauvignon Blanc's at this price point. The wine underwent a single filtration before cold stabilization prior to bottling.

Bottled: 22 Oct 2009

Wine Analysis :	Alcohol :	12.40% (on label 13.0 %) by vol
	Total acid :	6.0 g/l
	pH :	3.27
	Residual sugar :	3.2 g/l

Winemaker's Comment:

I wanted to create a very food friendly wine; crafting this Sauvignon Blanc to be more linear and direct, highlighting its mineral core. This wine is intentionally less herbaceous than most southern hemisphere Sauvignon Blanc, to showcase its bright acids and nose of fresh guava and gooseberries. Extended lees contact provides weight, viscosity and texture. "Gooseberries on a wet slate plate!"

Maturation potential: 1 - 3 years

For more information, visit www.winesbybob.com