

Bob's

AFRICAN w i n e s



2007

sauvignon blanc

Cultivar :	100% Sauvignon Blanc
Situation :	Coastal (Western Cape)
Altitude :	140-300 m above sea level
Distance from sea :	14-36 km (9 - 22 miles)
Soil type :	Hutton, Oakleaf, Shale & Gravel
Rootstock :	R101-14 & R110, R99
Ages of vines :	7-18 years
Trellising :	Vertically Shoot Positioned
Pruning :	Spur pruning
Irrigation :	Drip irrigation
Harvested :	January - February 2007
Grape analysis :	Acidity: 6.0-8.5 g/l
	pH: 3.2
	Sugar: 22.5 - 23.5° Balling
Yield :	6-8 Tons/Ha

Winemaking Record:

Grapes were all hand picked in the cool of the morning and transported to winery in small crates, destemmed and crushed. 20% was left on skins for 3 hours of skin contact. Free run and press fractions were kept separate and blended after fermentation and fining. Cool fermentations of around 14 degrees Celsius of relatively clean juice to retain fruit character. Wine was left on the lees for 2 months with stirring to provide some palate texture before clarification and stabilization.

Bottled : May 29, 2007

Wine Analysis :	Alcohol :	13.7 % vol
	Total acid :	6.0 g/l
	pH :	3.4
	Residual sugar :	1.2 g/l

Winemaker's Comment :

Very typical flavour spectrum for South African Sauvignon Blanc. Despite the heat in January, 2007 was a very good vintage for white wines. Lovely gooseberry, passion fruit and guava aromas with interludes of grassiness and some spice dominate. Extended less contact provides for full texture. The balance of fruit and acidity make allow the wine fill the palate and provide a longer elegant finish.

Maturation potential : 2 years

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