





# TECHNICAL ANALYSIS

Winemaker Jacques Cilliers
Alcohol12.67 %vol
pH3.7
RS5.1 g/l
Total Acid5.1 g/l
AppellationCoastal

# CHARACTERISTICS

TypeWhite Style Dry

# **FANTAIL CHENIN/SAUVIGNON BLANC 2011**

### **TASTING NOTES**

On the nose and palate this wine shows refreshing flavors of lime citrus, mango with a hint of floral tones. These flavors follow through onto a luscious palate which ends with a lingering crispness.

#### IN THE VINEYARD

#### **Service Area**

Sauvignon Blanc 6.34 hectares Chenin Blanc 5.4 hectares

#### Terroir

The Chenin Blanc vineyard is planted on W-NW facing slopes at 280-300 meters. The soil varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 10-15%.27Year old vineyard planted on N-NW slope at 160-180m above sea-level on shallow medium textured (10-15%), moderately structured (50-90% gravel) soil with a shale parent material. The 8 year old blocks are planted on terraced S-SW slopes 180-240 m on medium textured, neocutanic soil with hydromorphic material of mixed origin (10-15% clay, fine coarse sand with 20-50% gravel

#### Vineyard Age

Sauvignon Blanc 29 years & Chenin Blanc 7 years

## Density/Block

3127 vines per hectare

## Rootstock

Sauvignon Blanc R99, Chenin Blanc: Jaques

#### Soil preparation

Mechanical preparation and adjusting of the pH with lime.

## Date of ripening

Sauvignon Blanc 02/15/2011 Chenin Blanc 01/28/2011 54% Chenin Blanc, 45% Sauvignon Blanc

## **THE HARVEST**

By hand in picking baskets which get tipped in bins for transport to the cellar.

#### **IN THE CELLAR**

Receiving of grapes during the day. Crushing and de-stemming takes place after which the mash is pumped through the mash cooler directly to the press. Press juice underwent 20 hours cold settling after which it was racked to a fermentation tank and inocculated with yeasts.

Fermentation Fermentation took place in Stainless steel

Press Bucher Pneumatic press. The total press-juice went into the fermentation