

TERRY SEITZ INC.

Importers of Fine South African Wines



FANTAIL SAUVIGNON BLANC 2010



TASTING NOTES

On the nose and palate this wine shows refreshing flavors of asparagus, peppers and goosberry. These flavors follow through onto a pleasing palate which ends with a lingering crispness.

IN THE VINEYARD

Terroir

29 year old vineyard planted on N-NW slope at 160 -180m above sea level on shallow medium textured (10-15%) moderately structured (50-90%) soil with a shale parent material

Vineyard Age

Sauvignon Blanc 29 years

Density/Block

3000 vines per hectare

Rootstock

Richter 110; 101-14

Soil preparation

Mechanical preparation and adjusting of the pH with lime.

Date of ripening

Block 21 12/02/2010

THE HARVEST

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

IN THE CELLAR

Receiving of grapes in the early morning while it is still cool. In the cellar de-stalking with a crusher and the pulp allowed for 6- 12 hours skin-contact prior to pressing to help with flavor extraction from the skins and after pressing with the settling. Juice left over one or two days for settling. Clear juice used for premiere fermentation and the filtered lees are kept to the side and ferments on it own. Halve of the Sauvignon Blanc juice are fermented with wild (natural) yeasts where the other halve is fermented with commercial yeast stains.

Fermentation no malo-lactic frementation

Press Bucher Pneumatic press.

Tanks 100% Stainless Steel with cooling jackets to control fermentation temperature at 14-16 °C

Maturation 10 months on the lees

Bottling 04/01/2010

BLEND INFORMATION

100% Sauvignon blanc

TECHNICAL ANALYSIS

Winemaker	Jacques Cilliers	
Alcohol	11.5	%vol
pH	3.7	
RS	6.2	g/l
Total Acid	5.8	g/l
Appellation	Coastal	

CHARACTERISTICS

Type White
Style Dry