



# DU PREEZ ESTATE

ESTATE WINE

## DU PREEZ PRIVATE CELLAR SAUVIGNON BLANC

Vintage: 2009

### Blend

Cultivars: 100% Sauvignon Blanc

### Vineyards

Area: Breedekloof area/Western Cape

Vines per hectare: 2890 vines/ha

Irrigation: Yes

Age of vines: Ranges from 1 year to 25 years

Rootstock: R99 Polsen US 8 – 7

Soil types: Alluvial, Stony & sandy

### Weather

Cold winters with an average of 500ml of rain per year.

Summers are dry but afternoon winds cool down the vines.

### Harvesting

Harvested at night till 20°C in morning. Yield at 12 tons per hectare.

### Cellar

Balling: 19°B – 22°B

Skin contact: 12 hours

Fermentation method: Ferment at 11°C

Time on lees: 30 – 60 days

### Wine

Colour: Light green

Bouquet: Fresh asparagus and greenpepper flavours, mingling with guava and tropical fruit.

Taste: Crisp & refreshing

Serving suggestion: Excellent with salads, seafood and white meat.

### Official Analysis Laboratory Report

Alcohol Vol%	11.87
Residual Sugar g/l	3.7
Volatile acidity g/	0.45
pH 3.38	3.38

