



ROCKFIELD

SOUTH AFRICA

ROCKFIELD 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, Stoney & 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: 18°B – 23°B

Skin contact: 12 hours

Fermentation method: Ferment at 10°C

Time on lees: 30 – 60 days

Wine

Colour: Light green

Bouquet: Fresh green grassy flavours with lots of tropical fruit on the nose.

Taste: Crisp & refreshing

Serving suggestion: Excellent with fish, seafood, pasta and vegetarian dishes.

Official Analysis Laboratory Report

Alcohol Vol%	11.07
Residual Sugar g/l	3.0
Volatile acidity g/	0.37
pH 3.38	3.65

