



ROCKFIELD

SOUTH AFRICA

ROCKFIELD SAUVIGNON BLANC

Vintage: 2010

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: 21°B

Skin contact: 18 hours

Fermentation method: Ferment at 11°C

Time on lees: 60 days

Wine

Colour: Light green

Bouquet: Fresh lime flavours with of tropical fruits on the nose.

Taste: Crisp & refreshing with fruity aftertaste.

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

Official Analysis Laboratory Report

Alcohol Vol%	12.10
Residual Sugar g/l	4.4
Volatile acidity g/l	0.29
pH 3.38	3.31

