



## FRYER'S COVE VINEYARDS (PTY) LIMITED

P.O.BOX 93, VREDENDAL, 8160, SOUTH AFRICA TEL: +27 (0)27 213 2312 FAX: +27 (0)27 213 2212

Email: [janponk1@kingsley.co.za](mailto:janponk1@kingsley.co.za)

VAT Registration No: 45 30 20 62 69 Company Registration No: 2001/005985/07

### 2010 SAUVIGNON BLANC

**Origin:** Bamboes Bay. West Coast, near the mouth of the Olifants River, about 350 km north-west of Cape Town.

**Soil type:** Upper layer of red sand with Clovelly and lime in the lower layers.

**Elevation:** South facing. Row direction, north to south. Vineyards 820m from Atlantic ocean.

**Irrigation:** Drip. Water pumped for 30km from the Olifants River irrigation canal.

**Clones:** SB 161, SB 11 and SB 316

**Rootstock:** R 99

**Year planted:** 1999 & 2000 & 2005

**Size:** 3 ha

**Date harvested:** 22 & 23 February 2010

**Quantity:** 12 Tons

**Analysis at harvest:** Sugar: 22, 8 °Balling; pH 3.36; T/A 6.39 g/l

**Date bottled:** 30 July 2010

**Analysis at bottling:** Alc: 13.5 Vol %; R/S 2.0g/l; FSO<sub>2</sub> 45 mg/l; TSO<sub>2</sub> 130 mg/l  
pH 3.35; T/A 5.65 g/l; V/A 0.61 g/l

**Bottles produced:** 10 400

#### **Winemaking:**

After grapes were picked, it was pre-cooled to 2 °C and transported in a refrigerated truck to the winery in Stellenbosch. Grapes were destemmed and crushed at about 4 °C. No dry ice on grapes and no mash cooling.

After a short period of skin contact in the tank press, the juice was drained and the skins pressed.

Juice were left to settle clear for 24 hrs after it was removed from the lees and inoculated with Vin 7 yeast.

Fermentation was done at 14 °C for 14 days. After fermentation the wine was left on the lees at 14 °C for 4 months until it was cold stabilized and bottled. Lees was stirred every week. A small portion of this wine was fermented in small French oak barrels and stayed on the lees for 4mnths.

#### **Wine description:**

**Colour:** Light straw with a green tinge.

**Nose:** Flavours of gooseberry, litchi and green peas and some minerality.

**Taste:** Medium bodied with flavours of sweet green peas, litchi, and green figs. The wine has a perfect balance between fruit, acidity and after-taste.

#### **Food suggestions:**

Enjoy with white meat, salads, fish and creamy pasta or on its own.

#### **Ageing:**

It is recommended to store this wine for at least one year after bottling before starting to consume it. It will be best to drink within 5years after bottling.