



## FRYER'S COVE VINEYARDS (PTY) LIMITED

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

### 2010 BAY TO BAY SAUVIGNON BLANC

**Origin:** Lamberts Bay and Bamboes Bay

**Soil type:** Differ from area to area, but mainly Hutton, Clovelly and a bit of white sand.

**Elevation:** Mainly south, southwest facing and from 2km to 800m from the Atlantic.

**Irrigation:** Drip.

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

**Rootstock:** R 99 and Ruggeri

**Year planted:** 1999, 2000, 2002

**Size:** ±3 ha

**Date harvested:** 11&22 Feb 2010

**Quantity:** 8 Tons

**Average Analysis at harvest:** Sugar: 22, 1 °Balling pH 3.29 T/A 7.96 g/l

**Date bottled:** 30 July 2010

**Analysis at bottling:** Alc: 12.5 Vol % R/S: 1,9g/l FSO2: 48 mg/l TSO2: 146 mg/l  
pH 3.31 T/A: 6.12 g/l V/A: 0.54 g/l

**Bottles produced:** 7300

#### **Winemaking:**

After grapes were picked, it was cooled and then transported in a refrigerated truck to the winery in Stellenbosch. Grapes were destemmed and crushed at 12°C, no dry ice.

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 15°C for 14 days. After fermentation the wine was left on the lees at 10°C for 4 months until it was cold stabilized and bottled. Lees was stirred weekly and a small percentage of the wine was fermented in French oak barrels.

#### **Wine description:**

Colour: Light straw with a green tinge.

Nose: Flavours of passionfruit, litchi, guava and green figs.

Taste: Medium bodied with flavours of passionfruit and minerality. The wine has a good balance between fruit, acidity.

#### **Food suggestions:**

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

#### **Ageing:**

It is recommended to drink this wine within 5 years after bottling.