

# ALTYDGEDACHT SAUVIGNON BLANC 2015

## Vineyard

Dry land vineyards with an average yield of 9 tons/ha. Soil types encountered are Hutton and sandy soils mixed with Clovelly. The hedgerow trellising system is employed. Seven separate blocks were sourced, each contributing its own individual characteristics. One third of the harvest was obtained from 23 year old vines, planted on southwest-facing slopes, whilst another third was sourced from 13 year old, high-elevation vineyards on an east-facing slope. The balance derived from 9 year old vines on a southern slope.

## Vinification

The grapes were picked between 21.5 – 23.5°Balling. A portion of the grapes were machine-harvested in the early morning hours. After harvest, the grapes were cooled overnight to 10 °C prior to sorting and crushing. Extensive use was made of reductive winemaking techniques in the cellar and skin contact of 4 hours was allowed prior to pressing. The majority of the juice was fermented with VIN 7 at 14 °C, whilst the balance was fermented using Alchemy II and VL3. After fermentation, the wine was left on the gross lees for approximately 3 months prior to blending and bottling.

## Tasting notes

The wine has a straw-coloured hue. Due to differential picking, the grapes imparted a whole spectrum of flavours to the wine, ranging from greenpepper and green figs to passion fruit and guava. Tropical fruit dominate on the palate. An inviting wine to be enjoyed generously on its own or as an accompaniment to fish, sushi, poultry and a range of vegetarian dishes.

**Accolades:** 2013 vintage - Gold medal ( Michelangelo International Wine Awards 2013 )  
2014 vintage - Gold medal ( MIWA 2014 )  
2015 vintage - Gold medal ( MIWA 2015 )

## Analysis

<b>Alcohol</b>	13.69	<b>%</b>
<b>Total extract</b>	19.5	<b>g/l</b>
<b>Residual sugar</b>	2.7	<b>g/l</b>
<b>Total acidity</b>	6.1	<b>g/l</b>
<b>pH</b>	3.29	
<b>Total SO<sub>2</sub></b>	120	<b>mg/l</b>

