

Professor Black

— SAUVIGNON BLANC 2015 —

VITICULTURIST'S NOTES:

VITICULTURIST: *Ronald Spies*

GROWING SEASON SUMMARY 2014

The growing season started with a very wet July with 221ml of water, all most double the ten-year average of 138 ml. These wet conditions resulted in the soil getting cold very quickly and stimulating early dormancy of the vines. This deep rest was awoken by an abnormally warm and dry August, which resulted in early budding, two weeks earlier than normal. The youngest vines, 11 years old, on the highest slopes started budding first on the 15th of September. The older vines, 33 years old, started showing signs of the new life five days later.

The dry and warm weather continued for the rest of the growing season with much less rain than normal from September till the harvest of the grapes.

The older vineyards on slightly warmer slopes started flowering on the 23rd of October and finished on the 5th of November. The vineyards on the higher XXXX slope started flowering four days later than the older blocks and finished on the 10th of November. Flowering was quick and even and the berries started to form nicely thanks to the dry conditions.

The youngest vines ripened first, grapes were harvested early in the morning of the 26th of January, ten days earlier than normal. The older vines followed shortly and all the Sauvignon Blanc grapes had been harvested by the 11th of February.

All of the old vines on the farm are dry land and have no irrigation but due to the wet cold winter and dry summer the vines naturally yielded grapes with great concentration of flavor and higher than average yields.

WINEMAKER'S NOTES

WINEMAKER: *Nic van Aarde*

VINIFICATION PROCESS

The different vineyards and parcels were hand picked in the early morning. The bunches were destemmed and crushed and passed through a mash cooler to a pneumatic press. 2 hours of skin contact with enzymes and Vitamin C after which reductive winemaking techniques were followed (CO₂ used as blanketing). Cold settled for two days and inoculated with saccharomyces yeast for aromatics and wild yeast strains for palate weight. Fermented at 13 - 16 degrees Celsius in stainless steel tanks for 15 - 21 days. Kept on the gross lees for four months with weekly lees stirring. A light filtration and fining was done just before bottling.

USE OF OAK

None.

TASTED JULY 2015

Colour: Pale yellow green, vibrant shimmer.

Aroma: Lime zest, passion fruit, nectarine, spearmint, flint and fresh oregano.

Taste: Crisp entry, mouth-watering unison of kiwi fruit, tropical fruit salad following through to a dry fresh lingering finish.

Ageing potential: Drink now but will gain complexity with time in bottle.

PAIRING SUGGESTIONS

Goats cheese with pork terrine, freshly chucked oysters, seared tuna encrusted in sesame seeds with a honey ginger citrus sauce. Chargrilled red peppers with a mint, cumin and Bulgarian yogurt dipping sauce.

QUICK FACTS

Region: Coastal Region / Alcohol: 13.5% / PH Balance: 3.33 / TA: 6.2 / RS: 1.9

BLEND COMPONENTS

SAUVIGNON BLANC (90%)

Origin: Stellenbosch/Simonsberg (Estate)

Soil: Decomposed granite, Tukulu, Hutton, Clovelly, Oak Leaf.

Vine age: (Oldest block 12) - 33 years old. The "Prof Black" block was planted in 1982.

Clone: SB 317.

Rootstock: Ric hter 110.

Vine spacing: 2.75 x 1.2 meters on average.

Trellising system: Vertical shoot positioning five wire.

Average yields: 7 tons per hectare.

Irrigation: None (dry land).

Picking date: 26 January - 11 February 2015.

Flowering to harvest: 93 days. Average for Sauvignon takes 90 days from flowering to picking.

Aspect: South/South West/South East - coolest slopes on Warwick Wine Estate.

Elevation: 300 - 350 meters above sea level. 12 - 13 hours of direct sunlight. 7350 - 7500 (Wh/M2) day.

SEMILLON (10%)

Sourced from Darling on the West Coast in close proximity to the cold Atlantic Ocean.

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