



Foothills Vineyards Sauvignon Blanc 2013

main variety Sauvignon Blanc

vintage 2013

analysis alc: 13.4 | ph: 3.37 | rs: 1.8 | ta: 6.1

type White

producer Foothills Vineyards
winemaker .

wine of origin Stellenbosch

tasting notes

An elegant wine which reflects its cooler growing conditions. Abounds with summer fruits, guava, passion fruit, perked up by an apply freshness, touch of minerality. The palate has the requisite crispness to partner food or can be enjoyed on its own, leaves the mouth refreshed, ready for the second glass. A limited release.

ageing potential

A limited release.

blend information

100% Sauvignon Blanc

food suggestions

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in the vineyard

Located in the foothills of the towering Helderberg mountains, a mere 6km from False Bay and within sight of the Atlantic Ocean, these relatively high altitude vineyards enjoy the full benefit of cooling sea breezes and rolling ocean mists. The southern sloping, well-drained sand, gravel and granitic clay soils contribute to an ideal terroir promoting a natural balance between the vigour of the young vines and their yields.

about the harvest

Age of Vines: Planted in 2008 and 2009.

Clones: 11 and 316

Yield: 6 tons/ha

Grapes are handpicked at 22.5 to 23° Balling in the morning when the weather is cooler, and placed in small lug boxes which reduces compaction and damage to the fruit. The grapes are then hand sorted on sorting tables.

in the cellar

Until we have our own cellar, we are using cellar space at Zorgvliet where their winemaker Niel Moorhouse is helping us with our first few harvests. The wine had about 6 months lees contact before bottling in October and is unoaked.