



Foothills Vineyards Sauvignon Blanc 2015

main variety Sauvignon Blanc

vintage 2015

analysis alc: 13.65 | ph: 3.40 | rs: 4.7 | ta: 5.9 | va: 0.62 | ts02: 149 | fs02: 36

type White

producer Foothills Vineyards

style Dry

winemaker Bernard le Roux

taste Fruity

wine of origin Stellenbosch

body Full

tasting notes

With its close proximity to the sea, and directly influenced by the cooling afternoon breezes, this wine shows cool climate characteristics. There are pear and gentle gooseberry flavours alongside some green notes of capsicum, sage leaf, all combining to create a refreshingly dry wine that can be enjoyed on its own, as well as partnered with food. The touch of Semillon adds to the palate weight, giving fuller body and good length, without detracting from Sauvignon's flavour profile.

ageing potential

A limited release.

blend information

100% Sauvignon Blanc

food suggestions

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.

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

Our experienced winemaker, Bernard Le Roux has been a part of the Foothills team since early 2014 and is passionate about producing site specific wines which reflect our unique terroir.