



Foothills Vineyards The Partners 2013

main variety Sauvignon Blanc

vintage 2013

analysis alc: 13.75 | ph: 3.43 | rs: 1.8 | ta: 5.9

type White

producer Foothills Vineyards

winemaker .

taste Fruity

wine of origin Stellenbosch

tasting notes

Has top notes of exotic fruits, melon and mango provided by the Semillon and Viognier components, yet retains a core of freshness from the Sauvignon which persists to an extended finish. The lees contact provides a light savoury element without intruding on the essential character of the wine. Created to partner a wide variety of food. A limited release.

blend information

50% Sauvignon Blanc, 25% Semillon, 25% Viognier

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: Sauvignon Blanc 316; Viognier VR1A; Semillon GD1D

Yield: 6tons/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

Blend: Sauvignon Blanc 50% Semillon 25% Viognier 25%

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.