



ROBERTSON  
WINERY  
ESTD 1941

## LIGHTLY SPARKLING SAUVIGNON BLANC 2014

### VINEYARDS

Sauvignon Blanc grapes were harvested early in the morning from the last week of January till the end of February. Most of our vines are planted in cool, deep alluvial soils with high water holding capacity. Planting using a northwest to southeast row direction helps to protect the vines against heat waves. Some vineyards are managed to allow more vigorous growth, with a slightly denser canopy to ensure that some of the more herbaceous flavours are retained while other vineyards are shoot-thinned to create a more open canopy.

### WINEMAKING

Grapes were harvested between 22° - 23°B. A gentle pressing followed by Pneumatic bag press was used to capture the delicate fruit component. The wine was made reductively to prevent any oxidation and to retain natural flavours. Slow fermentation in temperature controlled stainless steel tanks for 18 days at 12°C. During bottling the wine is impregnated with CO2. The dissolved CO2 gives the wine its light sparkle and enhances the natural Sauvignon Blanc flavours by making them more volatile. The result is a wine with more intense flavour.

### WINEMAKERS COMMENTS

A crisp, fresh, vibrant wine with a delicately different light sparkle.

Region	Robertson
Winemakers	Jacques Roux    Francois Weich
Yield (ton/ha)	14 Tons
Alcohol	12,10%
Ph	3,64
Total Acidity	5,9
Residual Sugar	5,9
Oak Maturation	nil
Fermentation Temp	11°-12°C
Cellaring Potential	1 - 2 Years
Serving Temperature	8° - 10°C
Allergens	Contains Sulphites, Milk

### CERTIFICATIONS



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[www.RobertsonWinery.co.za](http://www.RobertsonWinery.co.za)

