



DMZ Sauvignon Blanc 2010

Pale, bright gold with green reflections. Expansive nose blossoming with youth and bursting fresh bouquet on the nose. Heaps of fresh, ripe, sweet fruit in the mouth with jangle of brisk acidity. Intense and almost like a stropky young teenager full of vigour yet still has the breeding to tone down and develop over a year or two. Enjoy now in the exuberance of youth and follow it's development over next few years

Technical Detail

Alcohol 13.5 %vol
pH 3.24
RS 2.4 g/l
Total acid 7.2 g/l
Origin *Lambertsbaai*

In the Vineyard

These Sauvignon blanc vineyards are situated along the west coast. Trellised vineyard is managed to ensure natural high acidity and full flavour concentration. The yield was 8 tons per hectare.

In the Cellar

Bunch selection was done in the vineyard. The grapes were left on the skins over night, and lightly pressed. After settling the juice was racked and inoculated with VIN13. Fermentation took place at 13°C to ensure a fruity wine that will linger in your memory.

Ageing Potential

This wine is drinking very well at release and will continue to develop over the 24 months after harvest.

