

## Queen Thomo – Sauvignon Blanc 2010



### **Cultivar:**

Sauvignon Blanc

### **Vineyards:**

Grapes from different regions were used.

The Sauvignon Blanc vineyards perform better in the cooler parts of the region and most of our vineyards are planted towards the Klipheuwel / Durbanville area, but also against the cooler southern slopes of Paardeberg. The vines are trellised and receive supplementary irrigation. Production varies between 7 and 10 tons/ha.

### **Vinification:**

We harvest only in the early hours of the day in order to prevent losing the delicate flavours, as well as to prevent oxidation (which is less prevalent at lower temperatures). Both the chemical analysis and taste profile determine the start of harvesting. The grapes are gently pressed and only free run juice is used to ensure elegance. Fermentation takes place at temperatures between 10 and 14°C and cultured yeasts are used to start fermentation. Skin contact of 12 hours is allowed. We use Vin 7 and CKS cultured yeast. Wines are left on the fine lees up to bottling, normally between 3 and 6 months.

Possibly the most important active role that our winemakers play, once we have made the decisions when to harvest and how to ferment, is the art of blending the components from the different climatic zones.

Good blending adds both complexity and balance.

### **Analysis:**

Sugar	2.1 g/l
Acid	6.0 g/l
Ph	3.52
Alcohol:	12.88 vol. %

### **Winemaker's description:**

Rich tropical tones, laced with grapefruit and crisp green pepper liveliness.

### **Maturation potential:**

BAYEDE! Sauvignon Blanc can be enjoyed now or the wine can be matured for another year

### **Food pairing:**

1. Lemon garnished fish dishes
2. Thai food