

Fact Sheet:

Leidersburg, 750ml, Stellenbosch District, South Africa

Varietal:

100% Sauvignon Blanc 2005

Vinification:

These grapes are hand harvested early in the morning and then fermented in open top tanks for 8 hours on the skins. Punch down and stirring is done by hand with an oak scoot. After fermentation, the juice is kept on the lees (sur lie aging), chilled and aged for 8 months before racking and bottling.

Sur Lie aging is a traditional French method of leaving the wine in extended contact with the grape skins and must. Periodic stirring of the lees back into the wine is called 'bâtonnage'. This increases the natural yeast contact within the wine creating added creaminess, mouthfeel and flavor complexity.

The primary reasons for sur lie aging are usually based on stylistic goals – to enhance the structure and mouth feel of a wine, give it extra body and increase the aromatic complexity, depth of flavor and aromas, and the length of the finish. Lees also absorb oxygen, assisting in maintaining a slow and controlled oxidation during maturation.

When yeast cells die, their cell walls break down, gradually releasing compounds like polysaccharides (glucose), amino acids, fatty acids and mannoproteins into the wine. These compounds can influence the structural integration of the wine in terms of phenols, including tannins, body, aroma, oxidation buffering and wine stability.


The dead yeast cells liberate esters, particularly fatty acids with sweet/spicy, fruity aromas, contributing to the aroma. They also provide a natural fining, reducing the yellow colors in white wines.

Tasting Notes:

A clean, almost transparent white 'diamond' color with a fresh, crisp, gentle-in-the mouth Sauvignon Blanc and a green fig & tropical fruit bouquet. As a result of the aging process, the finish refreshes and seems to 'pop' on your palate. The flavors will continue to concentrate for at least another 12 to 15 months in the bottle.

Analysis

Alcohol 13.5%
 Sugar 1.3g/l
 TA 7.5g/l
 pH 3.2
 TSO 120mg/l

WINE TYPE	CASE PACK	ALC %	BOTTLE UPC	CASE WEIGHT	CASE DIMENSIONS	CASES/LAYER	LAYERS/PALLET	CASES/PALLET	CASE UPC
SAUV. BLANC	12 x 750ml	12.5%		39 lbs 12 oz	WxLxH 10 6/16" x 13 1/2" x 12"	14	4	56	