



BLOEMENDAL

WINE ESTATE

Bloemendal Suider Terras 2013

Grapes: 100% Sauvignon Blanc
Origin: Estate grown, Durbanville
Date of Picking: February 2013

Production Method & Ageing:

Handpicked grapes de-stemmed and crushed at the cellar. After de-stemming and crushing, the grapes were left on the skins for 12 hours. After pressing and settling 70% of the wine underwent fermentation in 1st fill 500L French Oak barrels and 30% in concrete tanks. After blending, the final cuvee aged for 6 months in 500L French Oak barrels, a light fining and filtration followed by bottling in September 2013.

Tasting note/ ageing ability/ recommendations:

Intense aroma of cut grass, lemon zest and chalk, subtle notes of oak and yeast autolysis round out this wine. The pallet is tightly structured, mineral core with medium-high acidity. Initially shy, the wine is made for the purpose of ageing 3 to 8 years.

Volume Produced:

Capacity:	Number of Bottles:
750	1232
Seals Allocated:	Litres:
6846 964118 - 695349	924

Laboratory Report:

Alcohol Vol %	Residual sugar g/l	Total acid g/l	PH
13.36	1.9	7.3	3.14

