



BLOEMENDAL

WINE ESTATE

Waterlily Sauvignon Blanc 2013

Grapes: 100% Sauvignon Blanc
Origin: Estate Grown, Durbanville
Date of picking: 10 february – 7 March

Production Method & Ageing:

Grapes are hand harvested, de-stemmed and crushed at the cellar. Skin contact for 12 hours before pressing. Juice settled for 36 hours and then racked off the lees. Fermentation in stainless steel barrels at 13-16 degrees Celsius. All fermentation was inoculated with various yeast strains. After fermentation primary blends were prepared, after 3 months on fine lees the wine was stabilized and bottled.

Tasting note/ ageing ability/ recommendations:

A fragrant wine with notes of gooseberry, freshly cut grass, lemon zest and asparagus. The pallet is crisp and defined but not overly tart of acidic, a subtle hint of yeast autolysis fleshes out the mid pallet. The wine will age and develop over a period of 24-36 months, best paired with light lunches, white fish, lean meat and poultry.

Volume Produced:

Capacity:	Number of Bottles:
750	12400
Seals Allocated:	Litres:
6846 681718 – 694117	9300

Laboratory Report:

Alcohol Vol %	Residual sugar g/l	Total acid g/l	PH
13.31	1.3	6.8	3.17

