



Aspect	:	South-West facing slopes
Elevation	:	470m – 580m
Soil Type	:	Medium texture gravelly soils with a structured clay layer
Clones	:	SB9, SB11, SB133, SB159, SB161, SB316, SB317
Rootstock	:	R99, R110, 101-14, Ruggeri 140
Planting Date	:	1998 – 2000
Irrigation	:	Post harvest irrigation only
Trellising	:	Extended Perold
Plant Density	:	2 564 – 3 472 vines / ha
Production	:	53 295 x 750ml bottles
Harvest Date	:	10 th – 19 th March 2009
Analysis at Harvest:		Sugar: 22.5 – 23.4°B Total acid: 7.6 – 8.3 pH: 3.23 – 3.35
Yeasts	:	Vin 7, VL3
Method	:	The 2009 vintage was cool. The grapes were handled reductively through all the winemaking phases to ensure that all the crisp cool climate flavours were captured in the bottle. The grapes were given 12-18 hours of skin contact before pressing and the juice was allowed to settle for two days at 5 - 8°C before being racked after which VIN7 / VL3 yeast was added. Fermentation took place at between 12-14°C and the wine was left on the lees for 8 weeks, adding richness and fullness to the wine.
Date of Bottling:		22 nd – 23 rd August 2009
Analysis at Bottling:		Alcohol: 13.0% Residual sugar: 2.0 Total acid: 6.6 pH: 3.17
Description:		Hints of pineapple and granadilla, flinty with a creamy rich mouth feel – nice fresh finish.
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