



Aspect	:	South-West facing slopes
Elevation	:	310m – 580m
Soil Type	:	Medium texture gravelly soils with a structured clay layer
Clones	:	SB9, SB11, SB133, SB134, SB159, SB161, SB316, SB317
Rootstock	:	R99, R110, 101-14, Ruggerie 140
Planting Date	:	1992 – 2000
Irrigation	:	Two irrigations required before harvest
Trellising	:	Extended Perold
Plant Density	:	2 564 – 3 472 vines / ha
Production	:	5 500 6 x 750ml cases
Harvest Date	:	14 February 2006 (Lower Vineyards) 6 March 2006 (Mountain Vineyards)
Analysis at Harvest	:	Sugar: 20.7 – 22.7°B Total acid: 8.5 – 9.2 pH: 3.05 – 3.32
Yeasts	:	Vin 7, VL3
Method	:	The 2006 vintage was fairly 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.
Analysis at Bottling	:	Alcohol: 13.49% Residual sugar: 1.8 Total acid: 6.5 pH: 3.27
Description	:	A well balanced wine with some citrus overtones and ripe grapefruit flavours. A fresh, zesty mouth-feel with good acid. Crisp, dry and invigorating on the palate with a lingering aftertaste. Nice harmony. Elegant, yet flinty with underlying minerality.
Ex Cellar Price	:	R65.00
Achievements	:	Silver – Decanter World Wine Awards 2007 Silver – International Wine & Spirits Competition 2007 Bronze – International Wine Challenge 2007