



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% Residual sugar: 2.7 Total acid: 6.7 pH: 3.39
Description	:	A well balanced wine with some tropical notes of litchi and passion fruit. Good acidity – crisp and invigorating on the palate. Well rounded with a big mouthfeel and lingering aftertaste. Nice harmony.
Ex Cellar Price	:	R69.00
Achievements	:	4 ½ Star Platter Rating