



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	:	
Trellising	:	Extended Perold
Plant Density	:	2 564 – 3 472 vines / ha
Production	:	37 200 x 750ml bottles
Harvest Date	:	10 <sup>th</sup> – 19 <sup>th</sup> March 2008
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 2008 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:		08 <sup>th</sup> August 2008
Analysis at Bottling:		Alcohol: 13.5% Residual sugar: 1.1 Total acid: 5.68 pH: 3.23
Description	:	Lime green tinges, hints of grass and green peppers, herbaceous with a creamy and fresh mouth-feel. Flinty mineral finish – enduring aftertaste.
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