

MISCHIA

WINE ESTATE

MISCHIA SAUVIGNON BLANC

WINE MAKING INFORMATION

Alc. (%)	R/S (g/l)	VA (g/l)	TA (g/l)	F.SO2 (mg/l)	T.SO2 (mg/l)	pH
12	1.6	0.47	6.5	6	44	3.23

WINEMAKER'S COMMENTS

Colour: Pale straw but crystal clear and fresh looking.

Nose: Behind the initial grassiness of the nose is loads of tropical fruit. Pineapple, peach, melon, gooseberry and a hint of nettles.

Palate: Some lime, kiwi and gooseberry on the palate of this lively wine. Good acidity leaving a crisp clean finish and some rhubarb flavour.

Comments: Unmistakably Sauvignon Blanc with classic flavours and a wine to drink over the next 12 to 18 months.

FOOD RECOMMENDATIONS

Drink with Haddock Pie or a braaied Snoek.

VITICULTURAL INFORMATION

Cultivar: Sauvignon Blanc

Soil type: This vineyard is planted on a Southern slope on rich, deep, decomposed granite soils.

Method of trellising: Two-wire trellis, the first wire 60cm above the ground.

Method of pruning: Cordon trained, with 2 bud spurs.

Sugar level at harvest: 21

Yield per hectare: 8 tons

Irrigation regime: Selective, supplementary, over head irrigation to sustain the vine at an optimal level.

Climatic conditions Growing

season: After a very cold, wet winter, late September rains enabled accumulation of good moisture reserves in the soil. Late spring and early summer were essentially cool months, causing vigorous growth, which slowed down ripening and enhanced flavour accumulation. Harvest: The cooler ripening season caused the harvest to start a week later than usual. Late February and early March temperature spikes had the cellar under pressure, since the later cultivars ripened at the usual timer. The picking season was shorter than usual.

Wood treatment: none