



Downes Sanctuary Peak Sauvignon Blanc 2013

Wine Maker: Kevin Watt , James Downes,
Gordon Johnson and Nadia Cilliers.

Appellation: Elgin

Varietal: Sauvignon Blanc

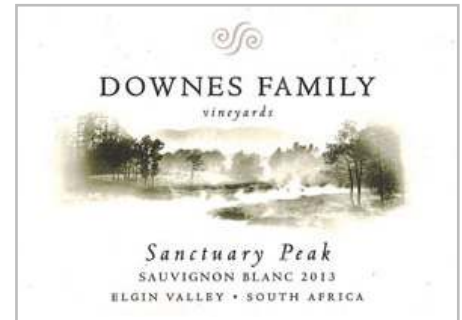
Cases: 2,000 - 6 bottle cases

Yields per Acre: 3-4 tons per acre.

Filtration and fining: Cold Stabilisation plus light filter.

Wood treatment: 100% of the Semillon (New Bordeaux barrels)

Length of barrel maturation: 3 months



Alcohol %: 13%

Total Acid: 7.4 g/l

pH: 3.13

Residual Sugar: 2.7 g/l

UPC#:752183182812

Viticultural Practices: The grapes are chilled to 3°C. The bunches are sorted on a conveyor, destemmed and crushed. All transfers of grape must and juice in these early stages are attained using gravity. Selected parcels of the grapes undergo a period of skin contact, at 8°C to capture favourable skin flavours. After a gentle pressing, the juice left to settle for a period of 72 hours at 2°C. Fermentation in stainless steel tanks continues at 12°C until the wine is dry. The 11% blended Semillon is fermented on natural yeasts and matured for 3 months in 100% new French oak and bâtonnage (lees stirring) practised fortnightly.

Wine Makers Notes: The focus of this wine is based on a vineyard component arising from low yielding Table Mountain Sandstone soils. Using neutral yeasts, Shannon Sauvignon Blanc expresses very distinctive and concentrated primary fruit aromas of asparagus, citrus, and some capsicum in a mineral and flinty style. The clay/shale soils however, provide the Sauvignon with flavours on the riper side of the fruit spectrum and with more structure for a broader palate. The blending in of naturally fermented Semillon, matured on the lees, provides a fuller mouth feel and adds to the complexity of the wine. This wine was vinified in a style that enhances the aging potential of Sauvignon Blanc.
