



FRYER'S COVE VINEYARDS (PTY) LIMITED

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2016 BAMBOES BAY SAUVIGNON BLANC

Origin:	Bamboes Bay. Near Doring Bay on the West Coast, 350km north-west of Cape Town.		
Soil type:	Upper layer of red sand with Clovelly and lime in the lower layers.		
Elevation:	South facing. Row direction: north to south. Vineyards 820m from Atlantic ocean.		
Irrigation:	Drip. Water pumped for 30km from the Olifants River irrigation canal.		
Clones:	SB 11 and SB 316	R 99	: Rootstock
Year planted:	1999, 2000, 2005, 2007	4 ha	: Size
Dates harvested:	3,7 & 8 March 2016	32 Tons	: Quantity
Analysis at harvest:	Sugar: 22,5 & 23,5 °Balling; pH 3.41 T/A: 6.2g/l		
Date bottled:	28 September 2016		
Analysis at bottling:	Alc: 13.5 Vol %, R/S:2.6g/l, FSO2:37 mg/l, TSO2:104 mg/l pH 3.50, T/A: 5.7 g/l, V/A: 0.34 g/l		
Bottles produced:	16800		

Winemaking:

The grapes are the best from all our vineyards at Bamboes Bay.

Grapes were picked in the cool of the west coast morning. It was then transported in lug boxes of 18Kg each direct to our winery in Doring Bay. After arrival at the winery, the grapes were de-stemmed and crushed to a drainer.

After a short period of skin contact in the drainer, the juice was drained and the skins pressed.

Only free run juice was used.

Juice were left to settle clear for 24 hrs after it was removed from the lees and inoculated with Anchor Vin 7 yeast. Fermentation was done at 13°C for 20 days. After fermentation the wine was left on the gross fermentation lees at 10°C for 3 months and during this period the lees was stirred up weekly.

The wine then went through the process of clarifying, protein and tartrate stabilization before bottling.

Wine description:

Colour: Vibrant light straw with a green tinge.

Nose: Complex with youngberry flavors, passion fruit and nettles with a distinct kelp salty secondary nose.

Taste: Elegant and round with youngberry and passion fruit flavors. This wine has a perfect balance between fruit and acidity, has good volume in mouth and a long after-taste and good minerality.

Food suggestions:

Enjoy with white meat, green salads, asparagus, crayfish, fish and creamy pasta or on its own.

Ageing:

It is recommended to store this wine for at least one year after bottling before starting to consume it. It will be best to drink within 5years after bottling.

