



FRYER'S COVE VINEYARDS (PTY) LIMITED

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VAT Registration No: 45 30 20 62 69 Company Registration No: 2001/005985/07

2016 DORING BAY SAUVIGNON BLANC

Origin:	Lutville valley, Elands Bay and Bamboes Bay		
Soil type:	Differ from area to area, but mainly Hutton and Clovelly.		
Elevation:	Mainly south, southwest facing and from 600m to 5km from the Atlantic Ocean.		
Irrigation:	Drip.		
Clones:	SB 11 and SB 316	R 99 & R110	: Rootstock
Year planted:	1999, 2000, 2002 and 2010	±3 ha	: Size
Date harvested:	10,16 &17 February 2016	30 Tons	: Quantity
Analysis at harvest:	Sugar: 22,1, & 23.8 °Balling	pH: 3.28 & 3.37	T/A: 8,4 & 7.2 g/l
Date bottled:	21 September 2016		
Analysis at bottling:	Alc: 13.5 Vol %	R/S: 1.9g/l	FSO2: 35 mg/l TSO2:105 mg/l
	pH: 3.41	T/A: 6.1 g/l	V/A: 0.35 g/l
Bottles produced:	26 000		

Winemaking:

Grapes of the different areas 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 harbour. After arrival at the winery the grapes were destemmed and crushed to a drainer.

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

Free run juice and some press fraction were used.

Juice were left to settle clear for 24 hrs after it was removed from the lees and inoculated with yeast.

Fermentation was done at 13°C for 14 days. After fermentation the wine was racked off the thick fermentation lees and left on the secondary fermentation lees at 10°C for 1 month and during this period the lees was stirred up weekly.

The wine then went through the processes of finings, protein- and tartrate stabilization before final filtration and bottling.

Wine description:

Colour: Vibrant with a green tinge.

Nose: Distinct tropical fruit with green undertones and youngberry fruit.

Taste: The palate is crisp, alive and refreshingly dry without being acidic. It shows touches of passionfruit with a full rich middle palate and delicious depth with a lingering tropical fruit finish.

Food suggestions:

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

Ageing:

It is recommended to drink this wine within 5 years after bottling.

