

KEERWEDER RESERVE DRY WHITE 1998

VINEYARD BLOCK

1 block 15 year old Sauvignon Blanc vines on a 3 wire vertical trellis. Vineyard situated near top of the Blaauwklip valley on the NE slopes of the Helderberg mountain. Deep red Hutton soil with good moisture retention. Unirrigated. Yield 6 tons / hect.

VINTAGE CONDITIONS

A good vintage with a reasonably easy growing period. The ripening period was warm and dry, producing a small crop of excellent quality. Grapes were picked in the cool mornings arriving at the cellar at 24 degrees balling.

Harvest date : 11 - 12 / 2 /98 @ 23.8 – 24.5° balling.

PRODUCTION

Lightly crushed followed by 3 hours skin contact before gently pressing in traditional basket press. Sulphur added and natural settling allowed for 2 days before 100% barrel fermentation on natural yeasts.

All the wine kept in 2nd fill French oak casks for 7 months with lees stirred 1 - 2 times a month. No malolactic fermentation.

Bottled on the property by hand with only a light bentonite fining and no filtration or cold stabilization.

Bottling date : 18 / 9 /98

TASTING NOTES

A clear, attractive pale yellow colour. The nose is subtle, but complex, with gooseberry, vanilla and herbaceous aromas. Powerful, fullbodied palate with a crisp, crunchy acidity complimented by ripe fruit flavours and a touch of oak. Fine, long aftertaste.

Excellent with fish and seafood dishes and delicate white meats. Also good as an aperitif.

ANALYSIS

Alc.14.32 Sug. 2.0 TA 6.8 pH 3.44 VA 0.43 SO2 23/88