



HOF'S

HANDCRAFTED WINES

Sauvignon Blanc 2016

A wonderful expressive Sauvignon Blanc with ripe granadilla and green guava aromas on the nose, evolving into herbaceous notes of nettles followed by asparagus and green peppers. These aromas follow through onto the palate showing a lively wine with a balanced acidity. A lingering minerality will develop with maturation.



APPELLATION

Bot River



GRAPES

100% Sauvignon Blanc



ALCOHOL LEVEL

13.5% vol.



BOTTLE SIZE

750 ml x 6

TYPE OF SOIL

Sandstone and clay.

TRAINING SYSTEM

Five-wire lengthened Perold.

PLANT DENSITY

2346 vines per hectare.

YIELD

9.264 tons per hectare.

VINIFICATION AND AGEING

Average sugar at harvest: 21.5 – 22.5°Balling (Brix) / 97 °Oe / 19.4 °KMW. The grapes were handpicked during the picking window of the 1st and 5th of February and kept overnight at 12 °Celsius. After the grapes are carefully sorted, de-stemmed and gently pressed, strictly reductive winemaking practices takes place to preserve the flavour characteristics. Settling for two days at 10°C, natural fermentation is then induced at a temperature of 11 to 12°C after the racking from the lees. When the alcoholic fermentation is completed the wine is left on the fine lees for 3 months before it was bottled on the 10th of June 2016