



## Doreen Sauvignon Blanc

**main variety** sauvignon blanc **vintage** 2016 **analysis** alc: 13.5 | ph: 3.4 | rs: 4.0 | ta: 6.7  
**type** white **producer** Teddy Hall Wines **style** dry **winemaker** Teddy Hall  
**wine of origin** Coastal Region



### tasting notes

Straw coloured, a crisp Sauvignon blanc showing tropical fruit with some kiwi, freshly picked garden herbs and fruit salad on the nose. The follow through onto the palate and lingering finish is an enticement to take yet another sip...

### ageing potential

This wine will show its best in the first 3 years after bottling.

### food suggestions

Enjoy with most seafood, chicken, vegetarian or pasta dishes.

### vineyard

Trellised Sauvignon blanc vines on broken shale yields around 7 tons per hectare.

### harvest

Hand harvested and ripeness was measured at 23,4° Balling. Countering the grape sugar, the acidity was recorded at 7.5g/l on average.

### cellar

Keeping grapes cool is essential in order to get the most from this style of wine. It arrived at the cellar in the early morning and was lightly pressed before settling overnight in a stainless steel tank. The clear juice was then racked off and inoculated with Vin 7 yeast and fermented at 12°C. It was also left on its lees for four months in order to extract the maximum amount of flavour - with the lees also stirred up periodically. The standard pre-bottling regime of cold stabilization and filtration was then followed. Please note this wine was bottled under screw cap in order to retain as much primary flavour and freshness as possible.