

# Arabella Sauvignon Blanc



Blend Information: 100% Sauvignon Blanc  
Alc: 13.5% vol, pH: 3.25, RS: 1.2 g/l, TA: 6.1 g/l  
Appellation: Robertson Valley

Awards: BTI Silver Medal, 88 points

Tasting Notes: *Yellow green in color. Complex green grassy nose with passion fruit, guava and pear aromas. Gooseberry and tropical flavors on a full, rich palate with a long sweet-fruited finish.*

## **The Harvest:**

Harvest Date: 15 January – 30 February  
Yield Per Vine: (weighted average) 2.79 kg  
Yield Per HA: (weighted average) 8-10 tons  
Maturity Analysis at Harvest (weighted averages): Brix 18°-24°

Sauvignon Blanc is picked in two components, 15% Green (mid to end January at about 18° balling) and 85% Fully Ripe (early to mid-February at about 24° balling). All the Sauvignon Blanc is picked in the very early morning (at first light) by hand so as to keep the berries whole and thus reducing the chances of oxidation on route to the winery.

## **In the Cellar:**

Once crushed the wine is cooled through mash cooler and then pumped into an airbag press with a central inflatable membrane. The entire outer cylinder of the press has drainage holes to speed up the process of pressing, increase the amount of juice extracted and reduce oxidation. Once pressed the juice is again put through a plate cooler.

The Green portion of the Sauvignon Blanc gives cut grass and green pepper flavors with good acid. The Fully Ripe portion has tropical flavors. After the juice has fermented dry, the Green and the Fully Ripe portions are blended together to give a more complex structure to the wine.

