



## Rawbones Wishbone Sauvignon Blanc 2010

main variety Sauvignon Blanc

vintage 2010

analysis alc: 13.5 | ph: 3.3 | rs: 4.5 | ta: 7.5

type White

producer Oak Valley

winemaker Pieter Visser

wine of Elgin

### tasting notes

Crisp fresh acidity derived from the cool climate of Elgin overlays clean gooseberry and apple fruit.

### blend information

100% Sauvignon Blanc

### in the vineyard

Aspect: South-West facing slopes

Elevation: 470m - 580m

Soil Type: Medium texture gravelly soils with a structured clay layer

Clones: SB9, SB11, SB133, SB159, SB161, SB316, SB317

Rootstock: R99, R110, 101-14, Ruggeri 140

Planting Date: 1998 - 2000

Irrigation: Post harvest irrigation only

Trellising: Extended Perold

Plant Density: 2 564 - 3 472 vines/ha

### about the harvest

Harvest Date: 02nd March 2010

Analysis at Harvest: Sugar: 22.5° - 23.4° B

Total acid: 7.6 - 8.3

pH: 3.23 - 3.35

Yeasts: Vin 7, VL3

### in the cellar

The 2010 vintage was slightly warmer than 2009. The grapes were handled reductively through all the winemaking phases to ensure that all the crisp cool climate flavours were captured in the bottle. The juice was allowed to settle for two days at 5° - 8° C before being racked after which VIN7 / VL3 yeast was added. Fermentation took place at between 12° - 16° C and the wine was left on the lees for 6 weeks, adding richness and fullness to the wine.

Date of Bottling: 18th October 2010

Production: 10 135 x 750ml bottles.