



## Fiche Technique

Wine	<b>HUN Sauvignon Blanc</b>
Percentage blend	100% Sauvignon Blanc

<i>Vineyard Information</i>	
<b>Appellation</b>	Stellenbosch, South Africa
<b>Area planted</b>	112ha
<b>Age of vines</b>	9 – 18 years
<b>Rootstock</b>	Pie Franco
<b>Clone</b>	Richter 99
<b>Trellis system</b>	3 Wire
<b>Irrigation</b>	Yes
<b>Vine density</b>	3000 vines/ha
<b>Soil</b>	Has alluvial soils, as it is located in the old river bed.
<b>Climate</b>	Mediterranean

<i>Harvest Information</i>	
<b>Date</b>	January - March
<b>Type</b>	Machine & Handpicked
<b>Yield</b>	9-11 ton/ha

<i>Winemaking</i>	
<b>Winemaker</b>	Debbie Thompson
<b>Crushing/Destemming</b>	Gentle Destalking
<b>Tanks (type)</b>	Stainless Steel
<b>Fermentation protocol (vessel, temp, duration)</b>	Maintained fermentation temperature at 14-17°C
<b>Yeast Strain</b>	Strain: <i>Saccharomyces cerevisiae</i> Tradename: Vin 7 and VL03
<b>Malolactic (y/n)</b>	No
<b>Lees contact / battonage</b>	No
<b>Barrel ageing (oak type, % of blend, duration)</b>	No
<b>Or other method of oak maturation (chips etc.)</b>	No
<b>Fining</b>	Bentonite and Acidulant (Tartaric Acid)
<b>Filtration</b>	Kieselguhr
<b>Stabilisation</b>	Addition of potassium bitartrate chilled down to -4°C for 72 hours

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Recipe												
	Col 1	Col 2	Ingredient	Force Addition	Quantity in Compound	% in Compound	Batch Quantity	Batch %	Total %	Decl	Euro QUID	No of Supplier
1	<input type="checkbox"/>	1	Sauvignon Blanc				99731.125	99.73		<input type="checkbox"/>	<input type="checkbox"/>	1
2	<input type="checkbox"/>		Ammonium Bisulphite	Preservative			38.075	0.03808		<input type="checkbox"/>	<input type="checkbox"/>	1
3	<input type="checkbox"/>		Concentrated Grape Juice	Sweetener			100	0.1000		<input type="checkbox"/>	<input type="checkbox"/>	1
4	<input type="checkbox"/>		Carboxymethylcellulose	Stabiliser			100	0.1000		<input type="checkbox"/>	<input type="checkbox"/>	1
5	<input type="checkbox"/>		Citric Acid	Acidity Regulator			9.9	0.00990		<input type="checkbox"/>	<input type="checkbox"/>	1
6	<input type="checkbox"/>		Malic Acid	Acidity Regulator			9.9	0.00990		<input type="checkbox"/>	<input type="checkbox"/>	1
7	<input type="checkbox"/>		Carbon Dioxide				10	0.01000		<input type="checkbox"/>	<input type="checkbox"/>	1
8	<input type="checkbox"/>	#						0.000000		<input type="checkbox"/>	<input type="checkbox"/>	0
9	<input type="checkbox"/>	1	Sauvignon Blanc		99999	99.96		99.69		<input type="checkbox"/>	<input type="checkbox"/>	1
10	<input type="checkbox"/>	1	Yeast		24	0.02399		0.02393		<input type="checkbox"/>	<input type="checkbox"/>	1
11	<input type="checkbox"/>	1	Yeast		-24	-0.02399		-0.02393		<input type="checkbox"/>	<input type="checkbox"/>	1
12	<input type="checkbox"/>	2	Yeast Nutrient		16	0.01599		0.01595		<input type="checkbox"/>	<input type="checkbox"/>	1
13	<input type="checkbox"/>	2	Yeast Nutrient		-16	-0.01599		-0.01595		<input type="checkbox"/>	<input type="checkbox"/>	1
14	<input type="checkbox"/>	2	Yeast		25	25.00		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
15	<input type="checkbox"/>	2	Diammonium Phosphate		25	25.00		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
16	<input type="checkbox"/>	2	Thiamin Hydrochloride		25	25.00		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
17	<input type="checkbox"/>	2	Magnesium Sulphate		25	25.00		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
18	<input type="checkbox"/>	1	Ammonium Bisulphite		6.67	0.00667		0.00665		<input type="checkbox"/>	<input type="checkbox"/>	1
19	<input type="checkbox"/>	1	Sulphur Dioxide		32	0.03199		0.03190		<input type="checkbox"/>	<input type="checkbox"/>	1
20	<input type="checkbox"/>	1	Tartaric Acid		2	0.001999		0.001994		<input type="checkbox"/>	<input type="checkbox"/>	1
21	<input type="checkbox"/>	1	Enzymes		1.95	0.001949		0.001944		<input type="checkbox"/>	<input type="checkbox"/>	1
22	<input type="checkbox"/>	1	Enzymes		-1.95	-0.001949		-0.001944		<input type="checkbox"/>	<input type="checkbox"/>	1
23	<input type="checkbox"/>	1	Diammonium Phosphate		24	0.02399		0.02393		<input type="checkbox"/>	<input type="checkbox"/>	1
24	<input type="checkbox"/>	1	Diammonium Phosphate		-24	-0.02399		-0.02393		<input type="checkbox"/>	<input type="checkbox"/>	1
25	<input type="checkbox"/>	1	Bentonite		110	0.1100		0.1097		<input type="checkbox"/>	<input type="checkbox"/>	1
26	<input type="checkbox"/>	1	Bentonite		-110	-0.1100		-0.1097		<input type="checkbox"/>	<input type="checkbox"/>	1
27	<input type="checkbox"/>	1	Polyvinylpyrrolidone		10	0.01000		0.00997		<input type="checkbox"/>	<input type="checkbox"/>	1
28	<input type="checkbox"/>	1	Polyvinylpyrrolidone		-10	-0.01000		-0.00997		<input type="checkbox"/>	<input type="checkbox"/>	1
					Total		99,999.00	Total	0.000000			

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### *Tasting notes from winemaker*



Extended Text:

A passionfruit and gooseberry nose give way to a palate sprinkled with ripe tropical fruit flavors, grapefruit and citrus. A full-flavored Sauvignon Blanc with great balance and a lengthy finish.

Appearance:

Clear with a greenish tint.

Aroma:

A wonderfully fresh wine with beautifully integrated flavours such as guava and green pepper with citrus notes

Flavour:

Guava and tropical fruit

Mouth feel:

Acidity gives structure and length to the palate

Finish:

Crisp and fresh

Food Pairing:

Consume well-chilled with summer salads, seafood or on its own.

<b>Analysis</b>	
Alcohol % (v/v)	13%
Residual sugar (g/l)	5
Total acidity (g/l)	6.8
pH	3.4
Volatile acidity (g/l)	0.4
Free SO <sub>2</sub> (mg/l)	40
Total SO <sub>2</sub> (mg/l)	85
<b>Considerations</b>	
Organic	No
Fairtrade	No
Biodynamic	No
Allergens	Contains sulphites
Vegetarian Friendly	Yes
Vegan Friendly	Yes
Sweetness Indicator	2