



P A S C A L / S C H I L D T

Winery:	Tierhoek Wines
Wine:	Tierhoek Sauvignon Blanc
Vintage:	2014
Appellation:	Tierhoek
Winemaker/Winegrower:	Carla Nieuwoudt
Harvest Notes:	Grapes were picked with balling of 22.8, pH of 3.36 and TA of 7.75. Yields on blockes were just under 4 tonnes / ha. Grapes were very healthy and in great condition. Hand picked. 20% of these grapes are from a single block of 20 year old, unirrigated bush vines and 80% are from a younger trellised block on the cooler south facing slopes.
Cellar Notes:	The grapes were picked in the early morning then brought in at low temperatures. The juice was allowed to settle naturally. Fermentation was initiated with cultured yeasts with the temperature kept steady at 12°C to preserve the aroma of the wine. The wine was kept in contact with the fine lees in the tank for 7 months before bottling. A small percentage of the wine fermented in 500 L barrels.
Tasting Notes:	Traditional, Loire style Sauvignon Blanc made partly from old unirrigated bush vines and partly from younger, cooler-situated vines. Elegant and refined with subtle flavours of blackberry leaf, passion fruit and minerality.
Aging & Drinking Suggestions:	
Technical Notes:	
Soil	Weathered Sandstone
Acidity	6.7
pH	3.3
Residual Sugars	3.1
ABV	13.83
Barrel Maturation	Small % in 500 L Frenach oak.
Production (bottles)	6242 x 750 mL