



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

Winery:	Spioenkop
Wine:	"1900" Sauvignon Blanc
Vintage:	2013
Appellation:	
Winemaker/Winegrower:	Koen Roose
Harvest Notes:	Vines are southeast facing at 250m-300m in altitude, 12 kms from the sea. Hand-picked grapes in small 18 kg boxes, one night in the cool store (3°C) and then destemmed and slightly crushed. Vineyards are 6 years and trellised in the 7 strand hedge style.
Cellar Notes:	Every region or block has his own stainless steel tank and own treatment. Long juice extraction/skin-contact in a red fermentor; the grape-skins were slowly pressed in a stainless steel basket press (JLB 5). After 2 days of settlement, the juice fermented between 11 & 14°C with a mix of neutral and spontaneous yeast and that for 20 days. 6 months on lees.
Tasting Notes:	The wine has a light straw-yellow colour with a green brilliance; a complex, subtle nose of fern, hay, gooseberry and herbaceous layers, supported by a touch of our typical Spioenkop minerality. A palate that is creamy and perfectly in balance. This wine gives you a full texture in the beginning and ends with a fine dose of minerality that gives the wine a long aftertaste and charm. A great food wine!
Aging & Drinking Suggestions:	Shellfish, grilled lobster, roasted fish dishes, cold meat platters, feta... 3-5 years cellaring potential.
Technical Notes:	
Soil	shale, ferricrete on light clay soils
Acidity	6.3 g/L
pH	3.39 g/L
Residual Sugars	1.7 g/L
ABV	13.5%
Barrel Maturation	n/a
Production (bottles)	