

# TERRY SEITZ INC.

Importers of fine South African Wines



## FANTAIL CHENIN/SAUVIGNON BLANC 2009

### TASTING NOTES

On the nose and palate this wine shows refreshing flavors of lime citrus, mango with a hint of floral tones. These flavors follow through onto a pleasing palate which ends with a lingering crispness.

### IN THE VINEYARD

#### Service Area

Sauvignon Blanc 6.34 hectares Chenin Blanc 5.4 hectares

#### Terrior

The Chenin Blanc vineyard is planted on W-NW facing slopes at 280-300 metres. The soil varies from medium to heavy textured, with a moderate stucture and shale mother material. The clay content varies from 10-15%. 27 Year old vineyard planted on N-NW slope at 160-180m above sea-level on shallow medium textured (10-15%), moderately structured (50-90% gravel) soil with a shale parent material. The 8 year old blocks are planted on terraced S-SW slopes 180-240 m on medium textured, neocutanic soil with hydromorphic material of mixed origin (10-15% clay, fine coarse sand with 20-50% gravel)

#### Vineyard Age

Sauvignon Blanc 27 years & Chenin Blanc 4 and 39 years

#### Density/Block

3127 vines per hectare

#### Rootstock

Sauvignon Blanc R99, Chenin Blanc : Jaques

#### Soil preparation

Mechanical preparation and adjusting of the pH with lime.

#### Date of ripening

Sauvignon Blanc 03/03/2009 Chenin Blanc 28/01/2009

61% Chenin Blanc, 39% Sauvignon Blanc

### THE HARVEST

By hand in picking baskets which get tipped in bins for transport to the cellar.

### IN THE CELLAR

Receiving of grapes during the day. Crushing and de-stemming takes place after which the mash is pumped through the mash cooler directly to the press. Press juice underwent 20 hours cold settling after which it was racked to a fermentation tank and inoculated with yeasts.

**Fermentation** Fermentation took place in Stainless steel

**Press** Bucher Pneumatic press. The total press-juice went into the fermentation

**Maturation** 10 months on the lees

**Bottling** 04/01/2010

### TECHNICAL ANALYSIS

Winemaker [Jacques Cilliers](#)

Alcohol 13.67 %vol

pH 3.7

RS 6.2 g/l

Total Acid 5.8 g/l

Appellation Coastal

### CHARACTERISTICS

Type White  
Style Dry