



Barton

A taste of nature...

Barton Blanc 2015:

VITICULTURE:

Barton's vineyards (latitude 34 degrees south) lie in the Botriver Valley on the cooler south slopes of the Kogelberg, some 180 metres above sea level, absorbing the cooling Atlantic breezes from Walker Bay eleven miles distant. The cool sea breeze lowers disease incidence and aids in good colour formation. The frost free moderate cool climate and southerly aspect gives a slow and extended grape ripening period preserving the flavours and aiding phenolic ripeness of the grape. Temperatures in the growing season average between 19 and 22 degrees centigrade. The dominant soil formation is gravely coarse sand with ferruginised quartzite gravel overlying soft weathered Table Mountain sandstone with clay patches. Average annual rainfall is 550 mm.

VINIFICATION:

The grapes were handpicked in the cool of the early morning at optimum ripeness, crushed, destalked and selected at Barton Cellar prior to being subjected to a gentle press. The juice (or must) was settled at 10°C then racked prior to fermentation. The juice was handled as reductively as possible. Fermentation temperature was kept between 10°C and 14°C. The fermentation was completed after 16 days and the wine was left on the lees for 9 months before racking, blending and bottling.

WINEMAKING:

Blending: 50% Sauvignon Blanc
35% Chenin Blanc
15% Semillon

Bottling: The wine was bottled at Barton Cellar into 12500 x 750 ml bottles.

TASTING NOTES:

This blend of Sauvignon Blanc / Chenin Blanc / Semillon has intense tropical fruit salad flavours. The white pear of the Chenin Blanc dominates with balance but lingering aftertaste.

ANALYSIS:

Balling at picking: 22.5°B
Alcohol: 13.5%
Residual Sugar: 3.8 g/L
Total Acid: 7.0 g/L
PH: 3.06

CONTACT:

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