



# Barton

## A taste of nature...

### Sauvignon Blanc 2017:

#### 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 select 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 at 12°C. The fermentation was completed after 21 days and the wine was left on the lees for 2 months before racking and bottling.

#### TASTING NOTES:

This wine favours individuality and minerality ahead of pure, pungent fruit, but still shows ripe tropical fruit, as well as grapefruit, granadilla aromas. There is roundness on the palate, with citrus notes, kiwi freshness and a hint of green tea, complemented by a lively acidity. A wine of substantial length and charm. A bite of goat cheese produced called Crottin de Chavignol with a splash of Sauvignon Blanc will leave you flying amongst the clouds.

#### TECHNICAL INFORMATION:

Winemaker/ Viticulturist:	P J Geyer
Blending:	100% Sauvignon Blanc
Style:	Old world French
Bottling:	6250 x 750 ml screw cap bottles.
Oak:	Unwooded
Wine of Origin:	Botrivier
Yield:	6.9 tons/ha
Balling at picking:	22.5°B
Alcohol:	13.0%
Residual Sugar:	1.96 g/L
Total Acid:	7.57 g/L
PH:	3.20

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