

EAGLES' NEST

CONSTANTIA

EAGLES' NEST SAUVIGNON BLANC 2010

Variety: Sauvignon Blanc
Bottling date: August 2010
No. of bottles: 23550

RATING

ANALYSIS

Alcohol:	13.66 vol %
Sugar:	1.7 g/l
TA:	6.2 g/l
PH:	3.41
TSO ₂ :	141 mg/l
FSO ₂ :	32 mg/l



TECHNICAL NOTES

This is the first Sauvignon Blanc made on the estate. The grapes come from two cooler-climate coastal vineyard sites especially chosen for their ability to produce world-class Sauvignon Blanc. We hand-harvested the grapes into small lug boxes and transported them in a refrigerated lorry to the farm in Constantia, where they were cooled overnight in a specialised cooling room to 5°C. The following morning the bunches were de-stemmed and left to cold macerate for 8 hours prior to being gently pressed, recovering about 70%. The juice settled overnight in a stainless steel tank, after which only the premium clear juice was racked off and inoculated with a cultured yeast strain. The fermentation temperatures were very low, peaking at 13.5°C. After fermentation, the wine remained on the lees to give it further complexity for 5 months. After a light filtration, the wine was bottled on the 3rd August 2010.

DESCRIPTION

This wine exhibits a beautifully clear, almost platinum hue. The nose shows primary Sauvignon Blanc aromas of passion-fruit, pineapples and guavas. The palate is fresh, with a lively acidity and the tropical fruit aromas carrying through. The soft, elegant mouth-feel and focused acidity suggest this wine will be ideally paired with sushi, grilled fish and shell fish. Enjoy now, or to 2014.

