



ZULU 8 SAUVIGNON BLANC 2013

PACKAGING

Empty Bottle Weight (grams): 410g
 Bottle Size: BN1442DG (750ml)
 Case Weight (kg): 7.28kg
 Case Size (6x750ml): 323 x 160 x 245mm
 Number of Layers (per Pallet): 4
 Number of Cases per Layer: 28
 Number of Cases per Pallet: 112
 Pallet Weight (kg): 837.9kg
 Pallet Volume (litres): 504L
 Minimum Purchase Quantity: 1 Pallet

TASTING NOTES

Colour: Light straw.
 Nose: Some cut grass and tropical fruit.
 Palate: Fresh tropical fruit that follows through to a juicy palate.

HARVEST

Date of Harvest: Late February - Mid March
 Type of Harvest: Cool morning hand harvest

BLEND INFORMATION

100% Sauvignon Blanc

BARCODES

Bottle barcode: 6009820230479
 Carton barcode: 6009820230486

TECHNICAL ANALYSIS

Alcohol: 12.5 – 13.5%
 Residual Sugar: 5 – 6.5g/L
 Total Acidity: 5.4 – 6.8g/L
 pH: 3.3 -3.6

VINEYARD

Different climate zones are used to ensure a wide selection of quality grapes. Firstly, the south-easterly slopes on the Tygerberg Hills, Durbanville and the south-westerly slopes of Devon Valley, Stellenbosch are both characterized with high clay content soils resulting in excellent water retention. The cool breeze from the cold Atlantic Ocean also ensures healthy grapes. The northern facing slope on the Helderberg basin in the Somerset West region ensures excellent sun exposure and fertile soil to enable stable growing conditions.

VINIFICATION

In the cool early morning the grapes are hand harvested. Grapes from specific sites are fermented in separate stainless steel tanks or in open top fermenters. Each tank goes through a cold soaking process for 2-3days prior to inoculation with selected yeast strains. During the fermentation period, which is 14 days, pump overs or punch downs are done 3-6 times daily for colour extraction. This processes the colour of the wine and also the taste of the wine as tannins are extracted from the grape mass and by aerated pump overs the tannins get polymerized and form the first part of excellent wine. The wine is then allocated to undergo malolactic fermentation in tanks and after placed into barrels, which are predominantly from French oak, to age for 12 - 24 months.



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