



OPENERS



OPENERS SAUVIGNON BLANC

PRODUCT INFORMATION

Empty Bottle Weight (grams): 420 gram
Bottle Size: BN630 (750 ml)
Case Weight (kg): 7,5 kg
Case Size (6 x 750 ml): 235 mm (L) x 156 mm (W) x 314 mm (H)
Number of Layers (per Pallet): 5
Number of Cases per Layer: 28
Number of Cases per Pallet: 140
Pallet Weight (kg): 1050,0 kg
Pallet Volume (litres): 630 L
Minimum Purchase Quantity: 1000 Case

TASTING NOTES

Delicate and fresh – beautiful aromas on the nose – firm acid but, not overpowering. A lighter bodied wine makes it enjoyable either on its own or together with chicken or a crisp fresh salad.

HARVEST

Date of Harvest: Mid March -
Beginning of April
Type of Harvest: Cool morning hand
harvest

BLEND INFORMATION

100% Sauvignon Blanc

BARCODE

UPC: 6009820230530 (Bottle)
SCC: 6009820230547 (Carton)

TECHNICAL ANALYSIS

Alcohol: 12,5%-13,5%
Residual Sugar: 8,5 – 15,0 g/L
Total Acidity: 5,8 g/L
pH: 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. Each tank goes through a cold soaking process for 1 days, then separated from grapes skins prior to inoculation with selected yeast strains. Very low fermentation temperature is maintained; this takes approx. 12-15 days. Once fermentation is completed wine is left on lease for additional contact and settled. Bottling is done +/- 2 months after to ensure best fruit flavours are captured!

