

2003 sauvignon blanc thauumaturgy

(pronounced THAW-muh-tuhr-jee)
the art of performing a miracle,
of making something magic

We hand make each wine with love, care and an uncompromising approach towards quality.

We seek to accentuate the beautiful fruit-structure created in our vineyards. Then, we gently use wood that complements but never overawes this precious gift.

Although we are best known for our bold and distinctive sauvignon blanc and semillon wines, our dedication to elegance and balance in our reds now also has an illustrious following.

unquestionably Nitida, from the acid balance to the herbacious touch.....layers of limes, granadilla and sunwarmed green peppers, the white dessert peaches are coming through every year now..... figgy, kiwi fruit, lots of citrus, the grass is there but as obvious as usual.....lemon grass after summer rains, lime citrus, nose of pure elderflower or dandelion, more like standing on fresh weeds.....lekker with any of your favourite foods. from braaivleis to fish and curry.

.... fuller and more tropical than in the past. This wine is an expression of the harvest not a move away from our proven flinty, grassy style. 2003 wine is very complex, with an array of flavours from white peaches, figs and lichi's to passionfruit....picked from a selection of Durbanville valley vineyards....because of the cool season, we were able to wait 7-10 days longer than usual without losing our flavours and fruit is riper. Batches were kept separate until blending and this year, every one, without exception, was superior and complementary to the final wine so nothing has been left out. No semillon added. Bottled beginning of June. We really rate this wine again!!!

PEDIGREE

- 1995 Veritas double gold medal
- 1996 Veritas silver medal
- 1997 Michelangelo International - silver medal
Veritas silver medal;
SAA Long-haul listing
- 1998 Veritas silver medal
- 1999 Veritas gold medal;
Bartho Eksteen International shootout 6th;
Wine magazine - top 7 wines
- 2000 SAA 1st class listing;
Veritas silver medal
- 2001 SAA listing;
top Wine mag. cultivar tasting only 4 stars;
(we make the Hercules Paragon as well)
winner Bartho Eksteen International
shootout
- 2002 Veritas double gold
Club 500 cultivar winner
International Wine Challenge - silver
- 2003 SAA 1st class listing

TECHNICAL

CULTIVAR:	100% sauvignon blanc
SOIL TYPE:	Hutton
ROOT STOCK:	R110
VINE AGE:	4yrs-10yrs
DENSITY:	2400-3000/ha
TRELLISING:	3 wire perold/bush
PRUNING:	short bearer, cordon
YIELD:	av 10 tonnes/ha
WOOD:	n/a

ANALYSIS

ALC:	13.0%	SUGAR:	1.2g/l
ACID:	6.9g/l	pH:	3.29



Nitida