

# Code of **STOKE**



## **SAUVIGNON BLANC**

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### **STYLE**

Its aroma unfolds like a sea breeze, offering a bouquet of zesty citrus, freshly cut grass, and hints of tropical fruits.

### **SERVING SUGGESTION**

Delightful with a classic Seafood dishes.

### **AGEING POTENTIAL**

Ready for immediate enjoyment , but will benefit from ageing within the next 1-2 years.

### **VINEYARD INFORMATION**

Appellation : Western Cape South Africa  
Age of vines : 14 years  
Root stock : R110 and Paulsen  
Trellis System : Four wire extended Perold  
Soil Type : Glenrosa Soil (Weathered Soil)  
Irrigation : Drip irrigation

### **HARVEST INFORMATION**

Type : hand- picked (early morning)  
Yield : 4-6 tons  
Date : Mid to end February  
Sugar : 21.5°B

### **VINIFICATION**

Grapes were sorted, de-stemmed and crushed. Cold soaking took place for about 24 hours and slow fermentation at 13-15 °C to enhance flavours and colour. Extended lees contact for 3 months.

### **CHEMICAL ANALYSIS**

Alcohol: 12.88%  
Residual Sugar: 7.0/l  
Total Acid: 6.35g/l  
pH: 3.49

LIVING A LIFE WITH **STOKE**