



FAT BARREL

WINE COMPANY



Wine & Vintage:	<u>Yebox White 2015</u>
Origin:	Western Cape (Paarl, Wellington – Bovlei area)
Label:	Fat Barrel
Farm Location:	Wellington, Western Cape, South Africa
Altitude / Distance from sea:	150m above sea level / ± 75km (± 121 miles)
Soil & Rootstock:	Clovelly, Stony Glenrosa soils & Richter 101-14, R110-R99
Vine age Trellising Pruning:	8 – 14 years 5&6 Wire Traditional
Winemaker :	Theunis van Zyl & Bob Lynde
Grape varieties analysis:	60 % Sauvignon Blanc, 30% Chenin Blanc & 10% Chardonnay Acidity: 7.44 g/l, pH: 3.34, Sugar: 22,5° Balling, Yield: 10 – 12 tons / Ha
Style of wine :	Unwooded Dry White
Date Harvested:	February 2015
Date Wine was bottled:	June 2015
Vinification :	After being de-stemmed, grapes are cooled down to 10°C (50°F) and pressed, allowing juice and skin contact at this temperature for up to 2 hours. Free-run juice is pumped to stainless steel fermenting tanks and yeast is inoculated. Juice ferments at 14°C to 16°C (57°F to 61°F) & then wine ferments for 10 to 14 days before being racked off the lees. Acid & FSO ₂ adjustments follow and final blend is made up before fining, and then bottled.
Wood Maturation:	None
Label description:	Herbaceous, grassy Sauvignon Blanc characters dominant, with subtle minerality. Characters of spring flowers with hints of honeysuckle expose Chenin Blanc's presence followed by balanced clean acids with floral notes and flavours of guava & melon. Mouth-feel identifies Chardonnay with its floral nose & undertones of fresh green apples.
Wine Analysis:	Alcohol 13,24 % : Residual sugar 4,45 g/l : Total Acidity 5,23g/l : pH 3.68
Food pairing:	Pasta, pasta, pasta.. OK, not only pasta dishes, but being lighter, yet having the typical characters of the 3 varieties above, pasta works very well with this wine, however, a variety of seafood does too. Otherwise, it is beautifully refreshing on its own, even with an ice-block or two.....