



# FAT BARREL

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WINE COMPANY



<b>Wine &amp; Vintage:</b>	<b><u>Yebox White 2016</u></b>
<b>Origin:</b>	Western Cape (Paarl, Wellington – Boverlei area)
<b>Label:</b>	Fat Barrel
<b>Farm Location:</b>	Wellington, Western Cape, South Africa
<b>Altitude / Distance from sea:</b>	150m above sea level / ± 75km (± 121 miles)
<b>Soil &amp; Rootstock:</b>	Clovelly, Stony Glenrosa soils & Richter 101-14, R110-R99
<b>Vine age   Trellising   Pruning:</b>	9 – 15 years   5&6 Wire   Traditional
<b>Winemaker :</b>	Theunis van Zyl & Bob Lynde
<b>Grape varieties   analysis:</b>	45 % Sauvignon Blanc, 45% Chenin Blanc & 10% Chardonnay Acidity: 7.34 g/l, pH: 3.31, Sugar: 22,5° Balling, Yield: 10 – 12 tons / Ha
<b>Style of wine :</b>	Unwooded Dry White
<b>Date Harvested:</b>	February 2016
<b>Date Wine was bottled:</b>	June 2016
<b>Vinification :</b>	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 <sub>2</sub> adjustments follow and final blend is made up before fining, and then bottled.
<b>Wood Maturation:</b>	None
<b>Label description:</b>	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.
<b>Wine Analysis:</b>	Alcohol 13,14 % : Residual sugar 4,48 g/l : Total Acidity 5,25g/l : pH 3.67
<b>Food pairing:</b>	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.....