



BLOEMENDAL
WINE ESTATE

15
YEAR



WINE FACT SHEET

BLOEMENDAL ESTATE SUIDER TERRAS 2016

BLOEMENDAL WINE ESTATE

DISCOVER BLOEMENDAL WINES



SUIDER TERRAS

Sauvignon Blanc

2016

Tasting notes: The revival of a legend, Suider Terras has near mythical status as a source of unique and age-worthy Sauvignon Blanc. The 2016 barrel fermented edition will develop seamlessly, with cellaring up to 10 years.

CAPACITY	NO. BOTTLES	ALLOCATED SEALS
750ml	2533	8416 604015-606547

Vinification: Grapes are hand harvested from 37 year old vines from the Northern slope of the Kanonberg mountain. The bunches are pressed whole and then left overnight with enzyme. After removing from the lees, the juices are inoculated with selected yeast strains to begin fermentation in concrete tanks. As soon as fermentation starts, the wine is moved to 100% new French oak barrels, where it is left to ferment for 11 months before bottling.

Alc.	RS.	TA.	VA.	FS02	TS02	pH
13.34%	2.6 g/l	5.9 g/l	0.46	23 mg/l	87 mg/l	3.51



2019

TIM ATKIN MW 2019 95

2018

MICHELANGELO INTERNATIONAL WINE & SPIRITS AWARDS 2018 GOLD MEDAL
OLD MUTUAL TROPHY WINE SHOW 2018 SILVER MEDAL



BLOEMENDAL

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