

Wildeckrans Sauvignon Blanc 2004

This Sauvignon Blanc has been selected from low yielding vineyards. The wine has delicate aromas of gooseberries, asparagus, pineapple and granadilla with crisp, fresh vibrant fruit flavours. An excellent prototype of cool climate Sauvignon Blanc.

We believe there are no rules, experiment to your hearts content. Chicken Cannelloni with creamy sauce, Fettuccine with Gorgonzola and Pine Nuts, Turkey, Chicken Lemone, Norwegian Salmon, Crayfish, Rabbit Ragout with Wild Mushrooms, Crumbed Pork Escalope, Pork Schnitzel with Lemon Butter Sauce, Gruyere Cheese, Colby and Feta.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 12.5 % vol rs : 2.6 g/l pH : 3.0 ta : 7.0 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle

ageing : 2 years.

in the vineyard : Area: Bot River, Ward Walker Bay

Soil type: Bokkeveld shale

Age of vines: 15 years

Vien density 3,500 per hectare

about the harvest: The grapes were picked early morning in February 2004 at 21.5° to 23.5° Balling.

Yield: 36 hl per hectare ≈ 6 tons per hectare

in the cellar : Gently pressed and fermented at 12°C in temperature controlled stainless steel tanks to preserve the clean fruit flavours that are typical of Wildeckrans wines

