

## Savanha Sauvignon Blanc 2004

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Beautifully clear with a distinct green tinge. Delicious varietal aromas of melon, gooseberry, unripe fig and some sweaty notes on the nose lead to tangy, well-balanced fruit on the rich palate. The wine has a lovely, lingering finish.

Serve chilled, as a delightful aperitif, or with grilled prawns drizzled with a light sauce.

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**variety** : Sauvignon Blanc | 100%

**winery** : Savanha

**winemaker** : Eleonor Hoogendijk

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.23 % vol **rs** : 1.9 g/l **pH** : 3.47 **ta** : 6.6 g/l

**type** : White **style** : Dry **body** : Medium **taste** : Herbaceous

**pack** : Bottle

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**ageing** : Enjoy now or within 24 months from harvest.

**in the vineyard** : Trellised, 5-year-old vines planted on southeast-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

**about the harvest**: The grapes were grown in selected vineyard blocks and picked at between 21 and 22.5 Balling.

**in the cellar** : The wine was made reductively and following slow, cold fermentation, it spent three months on the primary lees.