

L'Ormarins Sauvignon Blanc 2004

This unwooded wine shows typical Sauvignon Blanc varietal characteristics, with a hint of passion fruit, fresh aromas of pineapple and granadilla, a lively acidity and mouthfilling finish.

Ideal with creamy pastas, seafood platters as well as salads served with goat's milk cheese or smoked chicken for lunch.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Anthonij Rupert Wyne

winemaker : Christo Hamerse & Neil Patterson

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.31 ta : 6.7 g/l

type : White **style :** Dry

pack : Bottle

in the vineyard : Location: 33 degrees 53 min 49 seconds (longitude) 19 degrees 0 min 41 seconds (latitude)

Average rainfall: 1100 mm per annum

Altitude: average of 300m

Soil type: Oakleaf, Sandstone

Yield: 8 tons per hectare

about the harvest: Grapes were handpicked at 22-23° Balling.

in the cellar : Received at the cellar during the early morning hours. The must had approximately 18 hours of skin contact at 9 degrees Celcius. Only the free run juice was used to make this wine. The resulting wine had extended lees contact after fermentation, for three months prior to bottling.

Production: 9000 cases (12 x 750ml)



Anthonij Rupert Wyne

Franschhoek

021 874 9004

www.rupertwines.com