

## Usana Sauvignon Blanc 2004

Pale straw with lively green colour. Packed with flinty gooseberry and a touch of citrus, nettle and grassy characteristics.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Winshaw Vineyards

**winemaker** : Mike Dobrovic

**wine of origin** : Coastal

**analysis** : alc : 12.5 % vol    rs : 2.06 g/l    pH : 3.29    ta : 7.54 g/l

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

**pack** : Bottle

"Very fruity, full ripe flavours green peppers, asparagus, and a full mouthfeel with very ripe fig on the aftertaste. Wine is useful & fresh but made in a sancerre style" - Clive Torr (Winemaster)

**ageing** : The wine should be enjoyed young but may be kept for 3 to 7 years.

**in the vineyard** : The grapes for USANA have been specially hand selected from our vineyards; which are situated on three farms in three distinctive and very favourable viticultural areas in Stellenbosch, and are owned and run by the eighth generation of the Joubert family and together with experience and expertise ensures the superb quality of our wines. The grapes for Usana Sauvignon Blanc have been harvested from a specially selected block that lies on the south-facing slopes of Stellenbosch Kloof. Terroir is excellent, deep granite soil. Long summer days and cool evening breezes ensure perfect Sauvignon Blanc growing conditions. All grapes are harvested by hand in individual bins in optimal conditions to ensure true quality from beginning to end.

**in the cellar** : To ensure coolness the grapes are harvested early in the morning and then they are crushed and slightly pressed. Thereafter, the must was cold settled for a couple of days before being inoculated with selected yeast cultures. The wine was cold fermented and reductive winemaking techniques were applied to ensure minimal contact with oxygen, thus preserving fruit character. It was then blended and fined before bottling.

Wood ageing: None

