

Rooiberg Sauvignon Blanc 2005

Michelangelo Awards 2005 - Silver Medal

The typical herbaceous character of the Sauvignon Blanc grape is easily recognised in this steely dry white wine. A good fruit acid provides the backbone for this bold and complex wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Rooiberg Winery

winemaker : Andre van Dyk

wine of origin : Robertson

analysis : alc : 12.31 % vol rs : 1.2 g/l pH : 3.36 ta : 6.2 g/l

type : White **style :** Dry

pack : Bottle

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about the harvest: Grapes picked early in the morning at optimum sugar level, to get good sugar-acid balance.

in the cellar : 6 hours skin contact, cool fermentation, racked off lees, filtered and bottled.

