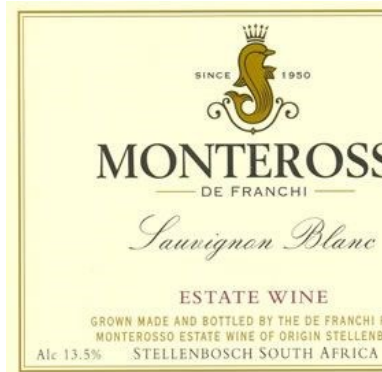


## Monterosso Sauvignon Blanc 2005

The wine has a green tint on the edge and a pale straw centre with loads of fruit and a honeyed overtone. The palate is clean and crisp yet easily accessible, full in the mouth with soft acidity.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc  
**winery** : Monterosso Wine Estate  
**winemaker** : Orneggio "Meaty" De Franchi  
**wine of origin** : Stellenbosch  
**analysis** : **alc** : 13.5 % vol   **rs** : 3.4 g/l   **pH** : 3.48   **ta** : 6.33 g/l  
**type** : White  
**pack** : Bottle   **closure** : Cork

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**ageing** : Drink well chilled and will age for 1 – 2 years.

**in the vineyard** : The Sauvignon Blanc block is planted on the Estate at the highest and coolest point of the Devon Valley hill and on the middle slope of the Koelenhof Ridge. The trellised vines are planted in deep rich Hutton and Clovelly soils which, when combined with the cooler south-east winds off the Atlantic Ocean, creates a wonderful terroir for our Sauvignon Blanc.

Slope type: East and South facing  
Soil type: Hutton and Clovelly  
Rootstock: Richter 99  
Age of vineyards: 15 and 10  
Irrigation: Drip irrigation  
Planting Density (vines/ha): 3000  
Trellising style: Cordon with 4 wire hedge  
Pruning style (spurs/vine): 6 - 8  
Yield (tons/ha): 8

**about the harvest**: The grapes are selected from two different blocks at two different sugar levels, resulting in an elegant balance of fruits. The grapes are all hand picked before 09h00 thus ensuring only the coolest and best grapes are chosen, so that our small selected volume is achieved.

**in the cellar** : The grapes are again hand sorted before the crush, destalked directly into a bag press where the juice is gently removed. Fermentation takes place with selected yeast and controlled carefully throughout until bottled.