

L'Ormarins Sauvignon Blanc 2005

This Sauvignon Blanc reflects the greener flavours typical of cooler climate Sauvignon Blanc. This wine shows a strong citrus base on the nose with a powerful asparagus and cut grass aroma, leading into citrus and complex green vegetal flavours combining with a hint of tropical flavours on the palate.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Anthonij Rupert Wyne

winemaker : Christo Hamerse & Neil Patterson

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 2.5 g/l pH : 3.3 ta : 6.6 g/l

type : White **style** : Dry

pack : Bottle

Veritas 2005 - Bronze

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

in the cellar : Made exclusively from handpicked grape the juice and skins were soaked together at 8Å° Celsius for 20 hours. Slowly â€œfermented the wine was allowed 2 months lees contact.

Production: 7500 cases (12 x 750ml)



Anthonij Rupert Wyne

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