wine.co.za
easiest way to buy wine

Monterosso Sauvignon Blanc 2004



89 points - Wine Advocate in 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.
Tasting notes written by Dave Hughes

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Monterosso Wine Estate
winemaker : Orneglio 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

89 points - Wine Advocate in 2005
"Exuberant aromas of spicy melon balls explode from the glass of the 2004 Sauvignon Blanc. This SUPERB VALUE is medium bodied, supple, satin textured and crammed with fruit. Yellow plums, melons and hints of gooseberries as well as ripe apples are found in its broad exotic personality. It should be enjoyed over the next 2 years.â€

ageing : Drink well chilled and will age for 1 â€“ 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.