

Boland Sauvignon Blanc 2005

This most popular Sauvignon Blanc is a well-balanced, dry wine with a fresh fruitiness and lingering aftertaste.

Delicious on its own or with white meat dishes such as fish and chicken.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Boland Cellar

winemaker : Altus le Roux & Team

wine of origin : Coastal

analysis : alc : 12.62 % vol rs : 3.3 g/l pH : 3.44 ta : 6.3 g/l va : 0.37 g/l so2 : 143 mg/l fso2 : 42 mg/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant

pack : Bottle

SAA inflight 2006 - Economy Class (187ml)

China Wine & Spirit Competition 2004 - Shanghai China

Boland Sauvignon Blanc 2003

Veritas Awards 2002

Boland Sauvignon Blanc 2002 - Double Gold

South African Young Wine Show 2001

Boland Sauvignon Blanc 2001 (barrel) - The South African Champion White Wine

Paarl Young Wine Show 2001 - Accutec Trophy

Boland Sauvignon Blanc - Champion Dry White Wine

Barclays Trophy

Boland Sauvignon Blanc - Champion Sauvignon Blanc

Michelangelo Awards 2000

Boland Sauvignon Blanc 2000 - Double Gold

in the vineyard : Average age of Vine: 6 years

Method of Harvest: Handpicked

Harvest Date: Beginning to mid February

Climatic region: Paardeberg & Durbanville

Yield: 8 tons per hectare

Soils: Swartland soil form

Altitude: 180m above sea level

Trellis: 5-wire hedge

Pruning: Spur pruned

Originating from the vineyards at the hills of the cool coastal village of Durbanville and the sea breeze influenced slopes of Paardeberg.

in the cellar : 50% of the wine had extended skin contact. Overnight settlement and cold fermentation took place whereafter the dry fermentation assures maximum flavour and more complexity.

