

## Boland Sauvignon Blanc 2004

Originating from vineyards from the hills of the cool coastal village of Durbanville and the sea breeze influenced slopes of Paardeberg, this well-balanced dry wine boasts with a complexity of asparagus and nettle flavours and some litchi undertones. It has a crisp dry finish and a lingering aftertaste.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Boland Cellar

**winemaker :** Altus le Roux & Team

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol   rs : 3.59 g/l   pH : 3.65   ta : 5.59 g/l

**type :** White

**pack :** Bottle

Michelangelo International Wine Awards 2003 - Silver

Veritas 2002

Sauvignon Blanc 2002: Double Gold

S.A Young Wine Show 2001

Sauvignon Blanc 2001: S.A Champion White Wine

Michaelangelo Wine Awards 2000

Sauvignon Blanc 2000: Double Gold

Wine-of-the-month Club: September 2000

Sauvignon Blanc 2000

**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

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

