

## Delaire Sauvignon Blanc 2005

Michelangelo Awards 2006 - Silver Medal

SAA inflight 2006 - First and Premium class

Grapes from high altitude mountain vineyards characterize this wine's natural acidity and fruit. A multi-layered, complex Sauvignon Blanc. The apparent tropical fruit is well balanced by herbaceous and grassy notes. Picked at different ripeness levels to cover the complete flavour spectrum of Sauvignon Blanc.

Summer seafood dishes and pastas.



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

**winery :** Delaire Graff Estate

**winemaker :** Gunter Schultz

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol    rs : 1.14 g/l    pH : 3.32    ta : 7.10 g/l

**type :** White

**pack :** Bottle    **closure :** Cork

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**ageing :** 2 years.

**in the vineyard :** Situation: Faces North - East

Altitude: 300 m

Distance from Sea: 50 km

Soil Type: Hutton, Clovelly (Decomposed Granite)

Rootstock: Richter 99

Age of vines: 10 years

Trellising: 5 Wire Perold System

Pruning: 2 bud spurs

**about the harvest:** The grapes were harvested mid February to beginning March.

**in the cellar :** Fermentation temperature: 13Â°C, five different pickings.

Bottled: 16 May 2005