

BWC Sauvignon Blanc 2005

Vibrant array of granadilla, figs, grapefruit and gooseberry fruit. Solid midpalate with fresh citrus finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Catherine Marshall Wines

winemaker : Cathy Marcshall

wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 2.3 g/l pH : 3.3 ta : 5.6 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Grapes originate from sites in Stellenbosch and Faure.

about the harvest: Grapes harvested at 23° & 22° Balling with acid at 6.4 & 11.0 g/l and a pH of 3.4 & 3.2, respectively. Stellenbosch site exhibited some botrytis with tropical flavours while Faure site gave small healthy berries with thin skin and good acidity.

in the cellar : After pressing a pectalytic enzyme was added keeping temperature at 130. Fermentation was then done using a commercial yeast at 120. Contact with lees was maintained for four months, last two months two components consolidated. A light filtration was done at bottling.
The wine was bottled in May 2005.