

Badsberg Sauvignon Blanc 2005

Colour: White with greenish tint.

Nose: Fresh greenpepper, guava & gooseberry.

Palate: Crisp tropical flavours, lingering aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Badsberg Wine Cellar

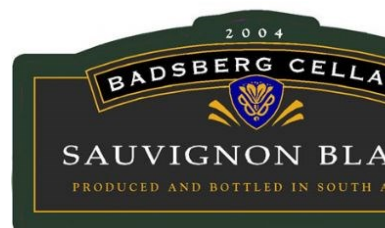
winemaker : Willie Burger, Henri Swiegers, De Wet Hugo & Jaco Booyesen

wine of origin : Rawsonville

analysis : **alc** : 12.44 % vol **rs** : 1.4 g/l **pH** : 3.81 **ta** : 6.6 g/l

type : White

pack : Bottle **closure** : Cork



in the vineyard : Climate: Mediterranean

Rainfall: 800mm – 1000mm per year

Soil: Turf

Trellis system: Perold

Irrigation: Drip

about the harvest: The grapes were harvested end of January at 20° Balling.

Yield: 12 tons/ha

in the cellar : Contact on the skin for 5 hours, settling takes place during night.

Fermented in stainless steel tanks for ± 3 weeks. Settling takes place in ± 3-5 days.

Filtering and bottling.