

Savanha Sauvignon Blanc 2005

John Platter 2006 - 3 Stars

Green figs, kiwi and asparagus flavours on the nose and palette. A lively crisp and full bodied wine with a fresh lingering finish.

Best served with light meals or seafood.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Savanha

winemaker : Jacques Erasmus

wine of origin : Western Cape

analysis : alc : 12.71 % vol rs : 2.71 g/l pH : 3.35 ta : 5.43 g/l

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

pack : Bottle

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ageing : Enjoy now, or within 2 years from harvest.

in the vineyard : Average Temperature: Summer 27Â°C; Winter 10Â°C

Annual rainfall: 550mm

Spoil: Alluvial soils in an ancient riverbed with good drainage, aeration and water retention capacity.

about the harvest: Grapes are Harvested in early morning, crushed, destemmed and pressed.

in the cellar : Cold maceration for 4 hours before fermentation takes place in stainless steel tanks until dry. The wine is left on lees for 2 months before racking, blending and stabilization.

