

## Mystery Sauvignon Blanc 2005

Pale straw colour with a green tinge. A nose of summer melon and tropical fruit with a hint of spice. Crisp, clean, bright and full bodied, with a lingering aftertaste.

Serve at 12 – 15°C. An ideal summer wine to be enjoyed with salads; smoked chicken; parma ham; French onion soup; roast vegetable salad and fresh strawberries. A perfect picnic wine.

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

**winery** : Mystery Wines

**winemaker** :

**wine of origin** : Coastal

**analysis** : **alc** : 11.93 % vol **rs** : 4.7 g/l **pH** : 3.20 **ta** : 7.1 g/l **so2** : 118 mg/l **fso2** : 49 mg/l

**type** : White

**pack** : Bottle

**ageing** : Drinking well now but will gain in complexity with bottle maturation.

**in the vineyard** : Area: Koelenhof / Helderberg / Stellenboch Kloof

Soil Type: Various

Age of vines: Various

Trellising: Mainly Vertical Shoot Position

Vine Density: Various

Yield: 7 tonnes per hectare

Irrigation: Yes

**about the harvest**: Picking date: February 2005

Grape Sugar: Various

Acidity: Various

**in the cellar** : The grapes were hand picked in the early morning to ensure coolness, and then lightly crushed. Only free-run juice was used and reductive winemaking techniques protected the fresh fruit flavours. The must was then cool fermented with a cultured yeast strain. The wine was lightly filtered before being bottled.

Fermentation temperature: 12 – 15°C

Wood ageing: None

Total production: 250 Cases (12 x 750ml)

