

## Amehlo White 2005

John Platter 2006 - \*\*\*\*

Korea Wine Challenge 2006 - Silver Medal

Colour: Pale straw with a lime tint.

Nose: Pungent lifted lemon tart, ripe tropical fruit aromas with a hint of spices. Well balanced by the mineral flintiness of the Sauvignon Blanc.

Palate: A soft and juicy palate of fresh acid making it clean and fresh. Lovely balance and weight.

variety : Sauvignon Blanc | 65% Sauvignon Blanc, 35% Semillon

winery : Ingwe Wine Estate

winemaker : PJ Geyer

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 1.7 g/l pH : 3.24 ta : 5.8 g/l

type : White style : Dry body : Light

pack : Bottle

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ageing : Enjoy in its youth.

**in the vineyard** : There are two sections of this 17 year-old Sauvignon Blanc vineyard - bush vines planted in 2.8 metre rows, yielding a very small crop, and an adjacent trellised block yielding slightly more. The vineyards reached full ripeness in mid-February and were harvested by hand into lug boxes. The Sémillon grapes, obtained from a neighbouring farm, were grown under similar conditions to the Sauvignon Blanc.

Growing Region: Sir Lowry's Pass

