

Badsberg Sauvignon Blanc 2006

Colour: White with greenish tint

Nose: Fresh greenpepper, guava and gooseberry

Palate: Crisp tropical flavours, lingering aftertaste

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Badsberg Wine Cellar

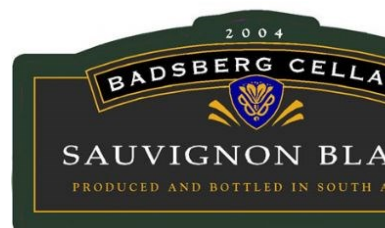
winemaker : Willie Burger, Henri Swiegers, De Wet Hugo & Jaco Booysen

wine of origin : Worcester

analysis : **alc** : 12.53 % vol **rs** : 1.9 g/l **pH** : 3.71 **ta** : 6.6 g/l

type : White

pack : Bottle **closure** : Cork



in the vineyard : Terroir:

Climate: Mediterranean

Rainfall: 800mm – 1000mm per year

Soil: Turf

Trellis system: Perold

Irrigation: Drip

about the harvest: Harvesting conditions:

When: End of January

20° Balling

Ton/ha: 12

in the cellar : Vinification:

Contact on the skin for 5 hours, settling takes place during the night; fermented in stainless steel tanks for ± 3 weeks. Settling takes place in ± 3 - 5 days. Filtering and bottling.