

Wildeckrans Sauvignon Blanc 2006

2007 Vintage to be released in May 2007

This Sauvignon Blanc has been selected from low yielding vineyards. The wine has delicate aromas of gooseberries, asparagus, pineapple and granadilla as well as crisp, fresh, vibrant fruit flavours. It is an excellent prototype of cool climate Sauvignon Blanc.

We believe there are no rules, experiment to your hearts content. Chicken Cannelloni with creamy sauce Fettuccine with Gorgonzola and Pine Nuts Turkey Chicken Lemone Norwegian Salmon Crayfish Rabbit Ragout with Wild Mushrooms Crumbed Pork Escalope Pork Schnitzel with Lemon Butter Gruyere Cheese, Colby and Feta

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 13.5 % vol rs : 4.7 g/l pH : 3.03 ta : 7.3 g/l

type : White style : Dry

pack : Bottle

ageing : 2 years.

in the vineyard : Area: Bot River, Walker Bay Ward

Soil type: Bokkeveld shale

Age of vines: 16 Years old

Vine density: 3,500 Vines per hectare

Yield: 36hl per hectare ≈ 6 tons per hectare

about the harvest: February 2006

in the cellar : Early morning harvested, gently pressed and fermented at 12 degrees centigrade in temperature controlled stainless steel tanks to preserve the clean fruit flavours that are typical of Wildeckrans wines.

