

## Longridge Sauvignon Blanc 2006

2007 Swiss International Air Lines Wine Awards â€” Silver Award

Made by Eleonor Visser, SA Woman Winemaker of the Year 2006

Veritas 2006 - Silver

Gold Medal - SA National Young Wine Show 2006

Lemon-yellow in colour, the wine shows attractive aromas of asparagus and tinned peas, with prominent capsicum and nettle following through to a rich, crisp, balanced palate.

Serve with swordfish kebabs basted with rocket pesto and toasted sesame seeds.

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

**winery :** Longridge Wine Estate

**winemaker :** Eleonor Visser

**wine of origin :** Stellenbosch

**analysis :** alc : 13.32 % vol    rs : 5.1 g/l    pH : 3.22    ta : 6.8 g/l

**type :** White

**pack :** Bottle    **closure :** Cork

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**ageing :** Enjoy now or within 2 years of harvest.

**in the vineyard :** Soil: Clovelly, Hutton and Avalon

Average Temperature: Winter 14Â°C; Summer 19Â°C

Annual Rainfall: 850 mm

Proximity to ocean: 9 km

Bushvines and trellised vines 9 years of age planted on steep southwest-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

**about the harvest:** Grapes from selected vineyard blocks were hand-harvested at 22Â° to 23Â° Balling.

