

Excelsior Sauvignon Blanc 2006

Appearance: Yellow-green colour

Aroma: Passion fruit, guava and ripe fig aromas

Palate: Gooseberry and capsicum with a long sweet-fruited finish

A good aperitif or with light lunches.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Excelsior Wine Estate

winemaker : Johan Stemmet

wine of origin : Breede River

analysis : alc : 12.5 % vol rs : 2.3 g/l pH : 3.35 ta : 6.6 g/l so2 : 110 mg/l fso2 : 45 mg/l

type : White

pack : Bottle

ageing : Up to 3 years.

about the harvest: Picked in two parts. 30% Picked at 18° Balling for herbaceousness. Remainder harvested at 23° Balling for tropical flavours and a full body. Grapes were harvested between 20 January - 15 February 2006.

in the cellar : Reductively produced with CO2 protection. Cold stabilised and filtered before bottling.

