

KWV Reserve Sauvignon Blanc 2005

An exceptional South African Sauvignon Blanc with a delicate balance between ripe figs and green asparagus with interesting grassy characters. The palate shows some flintiness and have a long and lingering aftertaste.

Seafood casserole, mussels, grilled chicken kebabs, Tagliatelli with creamy mushroom sauce or asparagus quiche.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : KWV Classic Collection

winemaker :

wine of origin : Paarl

analysis : alc : 12.88 % vol rs : 3.66 g/l pH : 3.32 ta : 5.84 g/l

type : White

pack : Bottle

in the vineyard : Climate: Mediterranean - With vineyards situated against southern slopes with cooling breezes from the Atlantic Ocean. The winters are wet and cold with approximately 750 mm of rain per year.

Soil: The vineyards are situated on deep, well-weathered soils of shale origin. Underlying soils layers have a higher clay content with more shale fragments. The cool, well-drained soils induce balanced growth and the underlying clay and shale fragments acts as a natural water reservoir.

Trellising: 5 Strand Hedge system (Perold)

about the harvest: Grapes from a single selected vineyard were harvested at maximum flavour intensity.

in the cellar : After 12 to 24 hours of skin contact the juice was fermented at 10 - 12 Â°C until dry. The wine was left on the lees for 3 months before being filtered and bottled.

