

KWV Sauvignon Blanc 2006

A lively wine full of fresh tropical fruit and ripe fig with notes of flinty, green, grassy flavours. This dry wine has a lively acid that adds to the integrated complexity and a lingering crisp aftertaste.

Seafood from oysters to smoked fish, gammon, chicken or asparagus.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : KWV Classic Collection

winemaker :

wine of origin : Western Cape

analysis : alc : 12.18 % vol rs : 3.69 g/l pH : 3.38 ta : 5.02 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle

in the vineyard : Climate: Mediterranean climate with warm, dry summers and cold, wet winters, of approximately 600 - 800 mm or rain per year.

Soil: Table Mountain sandstone and Malmesbury shale.

about the harvest: Specially selected grapes from the cool parts of Stellenbosch and Durbanville.

in the cellar : The grapes were crushed and allowed skin contact for 4 - 8 hours. The must was then fermented dry with selected yeast at 12Â°C. After fermentation the wine was racked, fined, cold stabilised and bottled.

