

Boland Five Climates Sauvignon Blanc

This is a well balanced, dry wine with complexity of asparagus and nettle flavours and some litchi undertones. It has a finish and a lingering aftertaste.

Delicious on its own or with white meat dishes such as fish and chicken.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Boland Kelder

winemaker : Boland Winemaking Team

wine of origin : Coastal

analysis : alc : 12.19 % vol rs : 2.9 g/l pH : 3.33 ta : 6.4 g/l

type : White style : Dry body : Medium taste : Fragrant

pack : Bottle closure : Cork

2005

SAA on board listing - Boland Kelder Sauvignon Blanc 2005 - Economy Class

2002

Intevin International Awards, Toronto Canada: Boland Kelder Sauvignon Blanc 2002 - Gold

Veritas Awards: Boland Kelder Sauvignon Blanc 2002 - Double Gold

2001

SA Young Wine Show: Boland Kelder Sauvignon Blanc 2001 - JG Graue Trophy - SA Champion White Wine;

Reserve Champion for Natural Sweet White Wine;

Class Winner (barrel);

Class Winner (Semi-Sweet)

Paarl Young Wine Show: Boland Kelder Sauvignon Blanc 2001 Accutec Trophy - Champion Dry White Wine (Wooded);

Akura Trophy - Champion Dry White Wine;

Bardays Trophy - Champion Sauvignon Blanc;

Vintec Trophy - Champion Natural Sweet Wine

2000

Wine of the Month Club Selection: Boland Kelder Sauvignon Blanc 2000 - Best Sauvignon Blanc

Michelangelo International Wine Awards: Boland Kelder Sauvignon Blanc 2000 - Double Gold

in the vineyard : Average age of Vine: 6 years

Method of Harvest: Handpicked

Harvest Date: Beginning to mid February

Climatic region: Paardeberg & Durbanville

Yield: 8 tons per hectare

Soils: Swartland soil form

Altitude: 180m above sea level

Trellis: 5-wire hedge

Pruning: Spur pruned

Originating from the vineyards at the hills of the cool coastal village of Durbanville and the sea breeze influenced slopes of Paardeberg.

